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45
33
31
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43

THE NATIONAL

PROVISIONER

MARCH 25 • 1944

25 *Leading Publication in the Meat Packing and Allied Industries Since 1891*



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UNITED STATES
INCOME TAX RETURN
1914

1ST INCOME
TAX PAID

The YEAR was 1914

IT WAS A YEAR of great and significant events... events which were to shape the future. And it was in March of this eventful year that the OPPENHEIMER CASING COMPANY began its service to the packing industry... The foundation was strong, the business structure grew steadily from year to year, the scope of our service was gradually extended. Today, as we look back over three decades, and forward into the future, we feel a deep sense

of gratitude to the many friends we have made—and kept—along the road.

30th
Anniversary



OPPENHEIMER CASING CO.

Henry D. Oppenheimer
PRESIDENT

CHICAGO

NEW YORK

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BUFFALO Model 70-B Self-Emptying Silent Cutter cuts and empties 800 lbs. of meat in 5 to 8 minutes. Other models have bowl capacities of 200, 350, 600 and 800 lbs.

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If you can't get all the Cellophane you need to package your meat products, it may be because some of your Cellophane is helping defeat the enemy in the steaming jungle.

The moist, humid climate of South Pacific jungles causes an astounding destruction of equipment and supplies, according to war correspondents' reports from these battle-fronts. Relentless and devastating, dampness and mildew even make heavy Army boots fall apart.

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Jungle or desert, rain or shine, summer or winter, Du Pont Cellophane helps guard these vital foods . . . prevents some of them from drying out . . . prevents others from getting soggy . . . keeps all of them clean and sanitary.

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E. I. du Pont de Nemours & Co. (Inc.),
Cellophane Div., Wilmington 98, Del.

DuPont Cellophane



BETTER THINGS FOR BETTER LIVING...THROUGH CHEMISTRY



THE NATIONAL PROVISIONER

Volume 110

MARCH 25, 1944

Number 13

Table of Contents

New Amendments to RMPR	148	9
AMI Regional Meeting Schedule	9
Forum Reviews Relief Feeding	9
Maintenance of Motor Starters: Part 2	10	
Get War Trade with Point-Free Meals	..	13
Reed Reports on War Meat Board	16
Making Better Lard: Article XI	14
Swift International Net Climbs	12
Bright Future for Boneless Beef	12
Report Beef Supply Dwindling	33
Processing Pointers	18
Orders by War Agencies	24
A Page of New Equipment	26
Recent Patents	31
Up and Down the Meat Trail	21

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designed to make the most of today's manpower shortage, the increased quantity of marketable hogs, and the vast need for pork products and sausage, Globe hog department equipment is speeding up processing operations.

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Body of 12
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and electric

Moving equipment is engineered and fabricated to do the best possible job and to take abuse. Our engineering department will cooperate to overcome any of your problems, save man hours and to improve our product. Write us now.

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MOVING TOP HOG CUTTING TABLES

Illustrated is a hog landing table, moving top shoulder cutting table with shoulder cut-off knife and moving top conveying table with belly roller. Other types also available.



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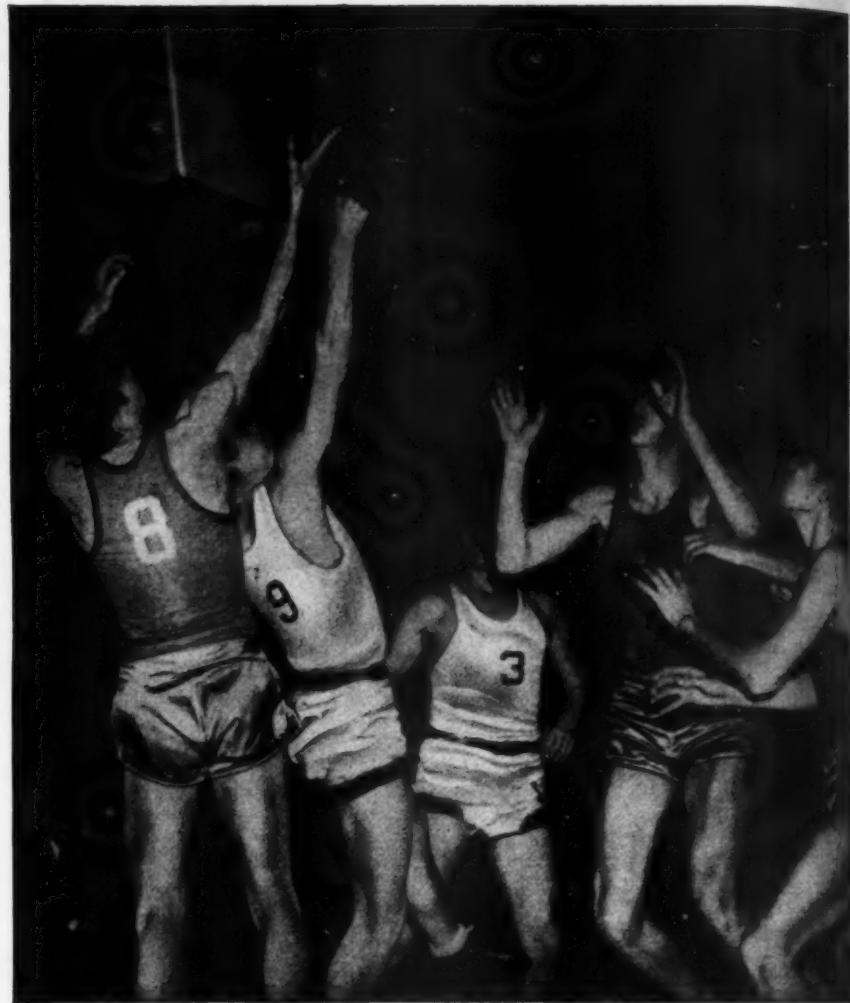
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It's the most popular national game—played everywhere in the country from small town America to big time Madison Square Garden.

Teamwork makes winners in basketball.

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Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!

Armour's Natural Casings

For Bologna that Sells . . .

and Keeps On Selling!

• Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

Armour and Company

**Wartime Food Problems
Reviewed by Forum**

Food rationing is more than a wartime expedient and should be continued throughout the reconstruction period following surrender, Lee Marshall, director of food distribution of the War Food Administration, told an audience of 700 Washington officials and diplomats March 16 at a dinner meeting held in the nation's capital. The conclave, sponsored by Food Forum, of which Bob White is executive chairman, was focused on all phases of relief feeding.

American civilians today are enjoying a greater per capita food surplus than in 1935 to 1939, Marshall informed the assembly, which included 175 members of Congress and representatives of 18 foreign countries. Rationing and high food production are responsible, he asserted.

Roy Hendrickson, deputy director general of the United Nations Relief and Rehabilitation Administration, expressed a similar view, declaring: "The stream of food to the liberated areas will be very large for a year or two after surrender. Even then it is doubtful if food needs of future liberated countries in Europe and the Far East can be fully met."

The problem of relief feeding is not merely one of economy but a complicated medical problem of mass treatment of starvation, asserted Dr. Paul R. Cannon, University of Chicago, a leading research figure in the field of proteins. Starving persons must be fed a high quality protein diet to rebuild body tissues and prevent infection, Cannon stated. Although declaring meat products are the richest source of protein, he reiterated his opinion that not a sufficient quantity is available to fill all needs and that the supply must be supplemented by large amounts of vegetable protein.

RATION INVOICES FOR FDA

The Food Distribution Administration will require ration currency invoices for all rationed commodities shipped for the account of FDA on and after May 17. These invoices will be used in issuing ration currency checks for commodities sold and shipped to FDA. Invoices must be forwarded immediately after shipment to the Food Distribution Administration, 150 Broadway, New York City, and must describe the commodity fully as to can size, net weight, etc.; indicate the quantity shipped, and the number of ration points requested; show the contract number, the FDA shipping order number and car initial and number; bear the name of the firm making the shipment and its mailing address.

**INSTITUTE REGIONAL
MEETINGS IN MIDEAST**

The new beef set-aside order, proposals for correcting inadequacies of the cattle ceiling order, the sausage situation (with particular reference to pending regulations) and a review of other OPA and FDA regulations, will be among the subjects discussed at regional meetings scheduled by the American Meat Institute for Ohio, Pennsylvania, Michigan and Indiana, beginning Tuesday, March 28. The following schedule has been arranged:

Cleveland.—Tuesday, March 28, luncheon at 12:30 p.m. at Hotel Carter. Chairman, Chester G. Newcomb, Cleveland Provision Co., Cleveland.

Pittsburgh.—Wednesday, March 29, luncheon at 12:30 p.m. at William Penn hotel. Chairman, Walter Reineman, Fried & Reineman Packing Co., Pittsburgh.

Dayton.—Thursday, March 30, luncheon at 12:30 p.m. at Dayton Biltmore. Chairman, L. A. Sucher, Chas. Sucher Packing Co., Dayton.

Fort Wayne.—Friday, March 31, luncheon at 12:30 p.m. at Keenan hotel. Chairman, Henry Eckrich, Peter Eckrich & Sons, Inc., Fort Wayne.

Detroit.—Monday, April 3 at 12:30 p.m. in Parlor F, Hotel Statler. Chairman, H. F. Staub, Hygrade Food Products Corp., Detroit.

Terre Haute.—Tuesday, April 4, luncheon at 12:30 p.m. at Terre Haute house. Chairman, Robert Scott, Home Packing Co., Terre Haute.

Other matters to be discussed by staff members at these meetings will include the general meat situation and outlook, lard, and various operating problems.

**PACKER FINED FOR FAILURE
TO FILL ARMY BEEF ORDER**

A fine of \$250 was assessed against the Emmart Packing Co., Louisville, Ky., in federal district court at Louisville recently on a charge that the company had refused to fill an Army order for 50,000 lbs. of beef. The company did not contest the action, pointing out that the case was based on a technical violation and that it had supplied the Army with meat both before and after the charge was filed. The assistant U. S. district attorney said the company's failure to fill the order was due to error and oversight.

**Cut Boneless Butt
Prices; Make Other
Changes in RMPR 148**

CEILING prices of C.T. green, frozen, cured and smoked boneless butts will be 75c per cwt. lower and ready-to-eat butts will be cut \$1 per cwt. under Amendment 16 to RMPR 148, effective March 27.

The amendment also establishes a price of \$9 per cwt. for fresh or frozen tidbits from hind pigs' feet when these are sold to canners. The price for short cut feet in the original RMPR 148 is amended to cover all hind feet and short cut front feet. The price for long cut front feet remains the same. Pork tenderloins, which formerly were priced in 10-lb. cartons or packages only, will now be priced for loose sale at \$30.50 per cwt., \$1.50 under the price in 10-lb. containers. Sellers who are unable to pack tenderloins in 10-lb. cartons or packages may use any type of container available to them and charge the addition applicable for such containers.

Drop Smoking Regulations

The amendment places country cured pork products under dollars-and-cents ceiling prices. The term "Virginia cured" in the original regulation has been amended to read "aged dry-cured," and the requirements for smoking and artificial drying have all been eliminated.

Country cured products vary widely in quality and the amendment establishes the same price for aged country cured pork and aged dry-cured pork (Virginia cured pork) of equal quality. The ceiling price for country cured products that do not meet the specifications for "aged cured pork products" will be the price already established for regular cured or smoked pork cuts.

The price of aged, dry-cured hams remains the same. New base prices for certain other aged, dry-cured pork items per cwt. are: bacon, \$27.75; shoulders, \$29.00; jowls, \$18.00 and sides, \$25.00. The yields in percentages of green weights for dried pork products have been spelled out in the amendment.

A 50c per cwt. increase to independent truck peddlers of wholesale pork cuts, other than fresh cuts, on sales made in the eastern states north of the Potomac river, also is allowed by the amendment.

A discount of 25c per cwt. for hams or bacon not packed in salt that are sold to war procurement agencies for overseas shipment also has been provided for in the amendment. This discount has been in effect under an OPA interpretative order.

MAINTENANCE OF MOTOR STARTERS IN THE MEAT PACKING PLANT

By A. M. COOPER, Manager, General Mill Section, and L. E. MARKLE, Motor Control Engineer,
Westinghouse Electric & Manufacturing Co.

STARTERS are important pieces of control equipment for the motors used to drive packinghouse melters, cutters, grinders, conveyors, etc. Motors will not function properly unless their starters have been maintained in the correct manner.

Our first article dealt with the maintenance of moving parts and contacts. The second discusses other maintenance points.

After coils are wound they are treated with insulating varnish to improve their dielectric strength and make them a solid mass. This makes the coil less susceptible to mechanical injury, eliminates air pockets within the winding and enables the coil to radiate heat more readily than an untreated coil.

Alternating current coils are designed to withstand 10 per cent overvoltage and operate the devices at 85 per cent of normal voltage. Direct current coils will withstand 10 per cent overvoltage and operate devices at 80 per cent of normal voltage.

Oversupply operates a contactor or relay with more mechanical force and tends to shorten the mechanical life if allowed to prevail. Oversupply also



FIGURE 1.—OVERLOADED SHUNT

Broken strands of shunts cause the remaining good strands to carry more current and eventually overload the shunt and cause it to overheat. Damaged shunts should be promptly renewed.

ARTICLE 2

shortens the life of a coil because it operates at a higher temperature. Low voltage will cause sluggish action. The contact tips may touch but may not be forced completely closed against the contact spring pressure. Under such conditions the contact tips will most certainly overheat and probably "weld" together. Contacts must always seal closed.

On A.C. service, the coil current is much higher while the contactor is closing than after it is closed. A.C. coils are not designed to stand the open-gap or closing current continuously. If any mechanical interference prevents complete closure of the magnetic air gap of an A.C. device, its coil will soon be overheated.

Open-circuited coils are easily detected because they cannot operate the device. A voltmeter connected across the coil terminal would show zero voltage. A coil with some turns short circuited might operate, but it would soon overheat and burn out. Since most designs permit quick replacement of parts a questionable coil could be replaced by a new one and the operation of the unit then checked for satisfactory performance.

When a magnetic contactor opens, the movable part strikes the stationary stop rather forcibly. There is a "dead," or center of percussion point at which the effect of the blow is nullified. If the striking occurs at some other point the device is subjected to mechanical vibration and strains that reduce its mechanical life. If the design of a contactor properly locates the armature stop with respect to the center of percussion point, undesirable shock and vibration of parts will be reduced and the mechanical life of the entire device will be increased. The effect of this feature is vividly illustrated by the "sting" of a baseball bat if the ball strikes near the end.

Dirt May Cause Noise

D.C. contactors always operate quietly when closed. A.C. contactors may be noisy. The laminated magnetic structure, necessary on A.C. designs, must be held tightly together by screws, rivets or other means. If the laminations become loose the assembly will be noisy.

Noise will also result if the movable and stationary pole pieces do not fit well together when the device is closed. Dirt or rust may prevent proper closure

of these surfaces and cause objectionable noise. To prevent rust on these fitted surfaces during shipment some grease is applied. The excess grease should be removed when placed in service to eliminate a "sticking" or sealing effect when the surfaces are first closed against each other.

The most important device in reducing noise of an A.C. device is the shading coil usually imbedded in a part of the laminated magnetic structure. The coil is often a single turn of wire or strap and if broken the noise will be most objectionable. If contactor is noisy, look first for a broken shading coil.

Severe Service Installations

For high voltage installations, in explosive atmospheres and areas of corrosive nature, such as acid fumes, the entire equipment is often completely immersed in oil. The oil should be maintained at proper level and should be kept clean, especially when used for insulating purposes. A monthly inspection of oil-immersed equipment is adequate unless service is so severe that the oil deteriorates rapidly.

"Explosion Tested" starters are in-

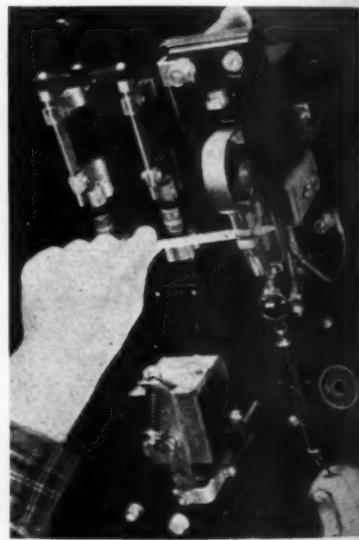


FIGURE 2.—TESTING CONTACTS

This illustration shows how contact pressures are checked. Weak springs and overworn thin contacts will reduce contact pressures. A small contact with suitable pressure will carry more current than a larger one with poor pressure.



FIGURE 3.—CLEAN DASHPOTS

Dashpots should be kept clean since their working parts are machined in manufacture to small clearances.

tended for use in explosive atmospheres and do not require oil. These starters are built to specifications of the Underwriters' Laboratories. The enclosing cases are built to withstand high pressures that occur within the case if internal explosions should occur and to prevent flames escaping into the explosive atmosphere. If dismantled, the parts of an explosion tested starter must be carefully assembled to be sure that all bolts, nuts and joints are tight. Operation in the explosive area, unless properly and completely assembled, is not permitted.

Since many parts of contactors and relays are made of steel and subject to rust, these parts are always covered with a protective coating such as zinc or cadmium plating. Copper and brass parts are often treated with a light finish to protect against oxidation and for sake of appearance. Steel cabinets are painted; small sizes often have baked finishes. Galvanized sheet is often used to give added assurance against corrosion.

Proper Liquid in Dashpot

When oil or any liquid is used in dashpots, regular inspections should be made to be sure that the dashpots are free of friction and the proper oil level is maintained. The liquids used in dashpots are tested for certain characteristics, such as change in viscosity with temperature changes. A change in oil or liquid would therefore affect the operation of the relay. No substitution of oil or liquid used in dashpots should be made.

Thermal relays are subject to ambient temperatures and should be in a room

temperature equivalent to that in which the motor is located. Otherwise the relays may not operate to the best advantage. For example, a thermal overload relay should not be in a temperature much in excess of the motor room temperature unless proper allowance for the difference in temperature is made when the thermal heaters are selected.

Loose connections are a frequent cause of trouble. They result in overheated parts that eventually must be replaced. Once tight does not mean they will remain tight. Periodic inspection is necessary. Changes in temperature, vibration and carelessness are all common causes of poor connections. They should always be tight and clean.

Resistors frequently fail from excessive temperatures. Over-heating may be caused by insufficient ventilation, excessive current or more continuous service than was anticipated in the design. Loose connections often cause local heating with eventual burned connectors. Grid or cast types sometimes break in handling or with frequent and sudden overheating and cooling.

Moisture, dirt and dust are constant sources of trouble as they reduce insulation values of insulated wires and cables. They constitute a leakage path across which breakdowns occur between points of different potentials that would never occur on clean and dry surfaces. Routine maintenance should remove dirt and dust by blowing with dry compressed air, wiping or washing with suitable cleansing fluid. Compressed air under too much pressure may drive metallic dust and dirt into insulation or lodge particles between stators and rotors of motors or in moving parts of contactors and relays.

Moisture may occur from condensa-



FIGURE 4.—COIL REPLACEMENT

Defective coils must be replaced. They are usually designed so that coils may be changed easily and without much delay.

tion, humid atmospheres, spray or overhead dripping. Heaters are sometimes placed in enclosures to keep the interiors dry. They are generally arranged to be automatically effective when the equipment is idle because the normal heat of resistors and coils is sufficient while in operation. Drip-proof, water-tight and dust-tight enclosures may be provided.

(Continued on page 28.)



FIGURE 5.—LOOSE CONNECTIONS CAUSE MUCH TROUBLE

All connections must be kept tight at all times. Loose connections are a frequent but very elusive cause of operating troubles.

Swift International Earnings Rise 16.5%

NET earnings of Compania Swift Internacional during the 1943 calendar year amounted to 20,561,550 Argentine pesos compared with 17,647,932 pesos in 1942, an increase of 2,913,618 pesos (16.5 per cent), the company's annual report discloses. Translated into U. S. currency at an exchange rate of 25.16c per peso prevailing on December 31, 1943, net profit amounted to \$3.45 per share compared with \$2.77 the previous year and \$2.95 in 1941.

Joseph O. Hanson, president, advised shareholders that the company had increased its earned surplus 8,542,309 pesos after allowance for dividend payments during the year amounting to \$2.50 per share. Political conditions have not affected the company's operations in Argentina, he said.

The bulk of the company's production, as in previous war years, continues to be refrigerated, canned and dehydrated meats sold on contract to the British government on an f.o.b. country-of-origin basis so that all shipping risks are assumed by Great Britain.

Commenting on future prospects, Hanson declared: "With the end of the

war in Europe, we look for a substantial demand from that area for meat products, as it is reported that local flocks and herds there have been seriously depleted. Our plants, in countries having large exportable surpluses of meat and derivative products, are favorably situated to participate in such business." In addition to Argentina, plants are maintained in Uruguay and Brazil as well as in Australia and New Zealand.

Directors set aside 1,750,000 pesos out of last year's earnings as a reserve for restoration of certain plant facilities for post-war uses. Provision was also made out of earnings for increased taxes, including an excess profits tax inaugurated by the Argentine government.

Hanson reported that a subsidiary incorporated in Maine to conduct the company's operations in Brazil had been liquidated and a Brazilian company, Compania Swift de Brasil, formed to take its place. G. C. Whitney was appointed president and general manager with headquarters at Sao Paulo. Directors also established International Commercial Co., Inc., a United States subsidiary, to sell certain products shipped to this country. Offices are in Chicago with O. R. Kresse, formerly vice president of Compania Swift Internacional, serving as president.

WFA Acts to Force Some Food from Cold Storage

The War Food Administration finally acted this week to hasten the movement of some perishable foods other than meat out of cold storage and to make room for commodities to be produced in 1944. Under amendments to FDO 70, 70.1, 90 and 90.1, effective March 22, stocks of frozen poultry, frozen and cold-pack fruits and vegetables, and fruit and vegetable purees in cold storage warehouses of more than 10,000 cu. ft. capacity must be reduced by 20 per cent within 30 days. All products in storage 10 months or longer must be removed.

Another provision prevents use of cold storage facilities for nuts in the shell and canned fish and canned shell fish in hermetically sealed containers.

Commercial cold storage stocks of perishables are normally depleted before new production flows in. This year, however, there has been a strong tendency on the part of large commercial buyers and users of food to pile up supplies in excess of normal requirements. This, coupled with the need for space for handling government supplies, has crowded facilities.

Less than half the fruits and vegetables in cold storage now have ration point values and point values on most of the others have already been reduced. Fruit purees are rationed but vegetable purees are not.

On March 1, U. S. public freezer space (below 30 degs. F.) was 92 per cent occupied, compared with 89 per cent on February 1 and 64 per cent on March

1, 1943. Occupancy of U. S. public cooler space (30 degs. and over) was 73 per cent on March 1, 1944, 68 per cent on February 1, 1944, and 57 per cent on March 1, 1943.

INDUSTRY PRODUCTS GET SCANT MENTION IN LOW-POINT, NO-POINT PLAN

The no-point, low-point foods produced by the livestock and meat industry are receiving scant publicity in the current War Food Administration program designed to encourage consumption of more plentiful foods. For example, in announcing this week that hotels, restaurants, industrial concerns and railroad dining cars will cooperate in supporting the program, WFA said that no-point, low-point foods include potatoes, eggs, oranges, grapefruit, cereals and many other fruits and vegetables but did not mention variety meats, lard and other meat industry products.

WFA said that officials of the American Hotel Association and the National Restaurant Association have assembled 12 prize-winning entree recipes which call largely for the more plentiful foods. These will be released by the War Advertising Council for 50,000 hotels, restaurants and operators of industrial feeding systems. A special award of merit from WFA will be given to establishments which feature the no-point, low-point recipes or other recipes developed by their own chefs which are built around the more plentiful foods.

Wilson Sees Boneless Beef as Important Post-War Item

The prediction that boneless beef will become an important item in civilian meat consumption in the post-war period was made this week by Thos. E. Wilson, chairman of the board of Wilson & Co., Inc., at the annual stockholders' meeting in Chicago.

Emphasizing the influence of boneless beef and other meat products now being turned out in tremendous volume for military use, Wilson declared that much of the beef supplied to the

civilian trade after the war will be boned in the plant and shipped to the butcher in 50-lb. boxes, with important savings in packing space and better utilization of bones and fat.

Edward F. Wilson, president of the company, stated that the organization is carrying on extensive research work in meat dehydration in connection with its post-war planning. Output of one of the company's newest products—dehydrated corned beef hash—is now entirely for military use. "If domestic help is hard to obtain after the war, it is products of this type that will have a good market," the Wilson & Co. president said.

Thos. Wilson told stockholders that under existing OPA regulations, packers cannot operate fresh meat departments at a profit. "With the government regulating prices at which we buy and fixing price ceilings under which we sell, there does not remain the 'margin of fair profit' guaranteed by the price stabilization act," he said.

Stockholders were informed that although earnings trends and shipments for the current fiscal year are encouraging, it is impossible to make any accurate predictions at present because of wide monthly fluctuations.

NO MORE BONERS FROM ARMY

While no official statement has been issued, it is understood that the Army has discontinued the release of beef boners as a part of the general tightening up in its manpower situation. It is reported that all applications for the release of beef boners from the Army will be automatically denied. The armed services are receiving an amount of boneless beef approximating current requirements, but the Quartermaster Corps will apparently have to forego its hope of building up a stockpile of boneless beef.

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*They're
New!*

Ready Cooked Foods in the Casserole Carton

C HOPPED BEEF PIE, Steak and Kidney Pie, Spanish Rice and Wieners, Creamed Potatoes and Sausage! These and many other Ready-Cooked Foods are offered in the new Casserole Carton which can be placed right in the oven for heating—and then on the table for serving. Most of these Ready-Cooked Foods are 50 or 65 cents for four big helpings.

Ready-Cooked Foods are stocked at the following seven Sanders Stores:

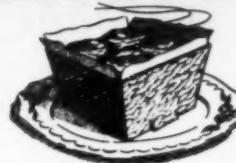
1037 Woodward 1st Majestic Bldg.
6334 Woodward 1st Grand Blvd.
13321 Woodward 1st Highland Park, near Waverly!
7340 Grand River 1st Grand Blvd.
9108 Grand River 1st Joy Road
14231 East Jefferson 1st Lakewood
310 W. Fourth St. (Im Royal Oak)

If these seven stores are not convenient to you, any of the 21 Sanders stores will be glad to take your order for Casserole Cartons. Orders should be placed a day in advance. The daily Casserole Specials are announced on the Sanders radio program, "Make Mine Music," station WWJ at 9:30 AM, Monday through Friday. Listen to this program for more details of this new food development.



ESTABLISHED 1875
Still Owned and Operated Exclusively
by Members of the Sanders Family

CANDIES • BAKED GOODS • ICE CREAMS • LUNCHEONS



There's Magic in These Words— "Ready Cooked Foods"

Haven't you often wished that all you had to do was to say a few magic words, and your dinner would be all prepared and cooked for you? Now you can do just that! The magic words are: "Sanders Ready Cooked Foods in the Casserole Carton."

Sanders offer two or more Ready Cooked Foods daily; these foods are packed in the new Casserole Carton which can be placed right in the oven for heating—and then on the table for serving. Each Carton contains four generous servings.

Ready Cooked Foods are stocked at the following seven Sanders Stores:

1037 Woodward 1st Majestic Bldg.
6334 Woodward 1st Grand Blvd.
13321 Woodward 1st Highland Park, near Waverly!
7340 Grand River 1st Grand Blvd.
9108 Grand River 1st Joy Road
14231 East Jefferson 1st Lakewood
310 W. Fourth St. (Im Royal Oak)

If these seven stores are not convenient to you, any Sanders store will be glad to take your order for Casserole Cartons. Orders should be placed a day in advance.



ESTABLISHED 1875
Still Owned and Operated Exclusively
by Members of the Sanders Family

Listen for daily Ready Cooked Specials, WWJ—9:30 A.M.



Is Today Your Busy Day?

Then Here's a Quick, Hot, Nourishing Meal for Tonight's Dinner

If today is your busy day and you are wondering just how you are going to manage to prepare a dinner for your family—why not serve one of Sanders Ready Cooked Foods?

Sanders offer two or more Ready Cooked Foods daily; these foods are packed in the new Casserole Carton which can be placed right in the oven for heating—and then on the table for serving. Each Carton contains four generous servings. Ready Cooked Foods are carried in stock at the following seven Sanders stores, or orders may be placed at any store for next day's specials:

1037 Woodward, or Majestic Building
6334 Woodward, or Grand Boulevard
13321 Woodward, near Waverly in Highland Park
7340 Grand River, or Grand Boulevard
9108 Grand River, or Joy Road
14231 East Jefferson 1st Lakewood
310 W. Fourth St., Royal Oak



ESTABLISHED 1875
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CANDIES • BAKED GOODS • ICE CREAMS • LUNCHEONS

Gets War-Busy Trade With One-Dish Meal

SANDERS—21 stores serving meals and selling baked goods, candies and other food specialties in Detroit, Mich.—have come up with an idea which might be used by meat processors in other localities.

Point-free, one-dish casserole meals are now being sold to the war-busy Detroiters in special heatproof and moistureproof cartons which the housewife can place in the oven for heating. These one-dish meals include steak and kidney pie, creamed potatoes and sausage, chopped beef pie and biscuits, spaghetti and meat balls, Spanish rice and wieners and shrimp and vegetable pie. Seven Sanders stores having the necessary refrigerated cases offer two items from the list daily.

Ads Emphasize Timely Points

Sanders' current advertising in Detroit papers (see above) emphasizes merchandising points which are particularly effective at present: 1) no ration points needed; 2) ready-to-serve; 3) reasonable in cost per person.

Production and sale of such items have certain advantages for the meat processor and sausage manufacturer:

1.—A good many meat plants are equipped to turn out such ready-cooked foods; they have the cutting equipment, steam-jacketed kettles and bake ovens required for making them.

2.—Variety meats used in some of these dishes are plentiful and none too easy to move. Moreover, dishes employing sausage should provide a prof-

itable outlet for this type of product.

3.—Such products may be distributed by peddler trucks to delicatessen and retail meat outlets along with other items in the processor's line of ready-to-serve meats.

4.—The meat processor has the technical background of sausage and loaf manufacturing and meat canning to aid him in preparing these products.

In England and Canada the manufacture of meat pastries, pies, puddings and similar ready-to-serve items is much more common among meat industry firms than it is in the United States; however, English processors do not offer as wide a range of sausage and loaf meats as do American firms.

There would appear to be a good market for no-point or low-point ready-to-serve meat dishes in 2-lb. family size units similar to those put out by the Sanders firm.

While the gain in the number of meals served by restaurants since the war began has been due to a number of factors, three which have increased civilian patronage are: 1) desire to make family ration points go farther; 2) inconvenience and excessive time involved in assembling, buying and transporting the foods needed for a complete meal; 3) the housewife's lack of time for preparation of meals and shopping if she is doing war work or if normal family life is disrupted by "swing" shifts, etc.

Although they do not possess all the attractiveness of restaurant fare, ready-

to-serve dishes which form the basis of a meal do match the restaurant's no-point cost, are more economical from the dollar-and-cents standpoint and require less of the housewife's time for shopping and preparation than do unprocessed foods. Moreover, the meat processor should be able to offer the consumer a greater variety of ready-to-serve dishes than she can obtain from cans or in any other form. In addition to the foods named above there are countless other possibilities, including:

Chili con carne, chili and macaroni, meat and vegetable stews, corned beef hash, chop suey, sausage-rice royal, farmhouse stew, family dinner and beef goulash.

Distribution a Problem

The processor's ability to enter this field, of course, would depend on whether he had the labor, equipment and transportation facilities available to do the job. Distribution would require careful watching since the products would have to be delivered soon after preparation and the retailer would probably have to dispose of them on the day of delivery. Most processors would find it difficult to maintain daily distribution of such a line but could keep their outlets supplied on specific days each week.

Such a line would be most successful if it were strongly supported by an advertising and merchandising program patterned along the line used by the Sanders company in Detroit.

BACK UP LARD PROMOTION BY

ARTICLE XI

Blue Lard; Antioxidants

THE production of quality lard depends on adherence to certain fundamental principles which may be followed by every progressive packer, whether his output of this important industry product is large or small. These basic principles of lard production are set forth in a series of articles prepared by the American Meat Institute, which are now being published in THE NATIONAL PROVISIONER.

Making Better Lard

By following these recommendations, all packers can produce a good grade of lard that will win and retain consumer acceptance. Although important at all times, the output of quality lard is particularly vital at present, in view of the favorable position of lard under rationing regulations and in view of the current promotional campaign being conducted on behalf of lard by the American Meat Institute.

The eleventh article in the series, in question and answer form, takes up the question of blue lard and antioxidants:

1.—What makes lard blue?

Occasionally steam rendered lard displays a blue color. This color is due to a natural blue pigment in the lard. It is not due to spoilage, deterioration, or contact with copper equipment. Instead, it is an indication of careful rendering, appearing much more frequently in properly cooked lard than in overcooked lard. It is never seen in lard made from old or mishandled fats.

2.—Does blue color appear only in lard from killing fats?

No. Blue color appears almost as frequently in lard from cutting fats as in lard from killing fats.

3.—How is color in lard measured?

Color is measured in terms of Lovibond units. The usual color of lard is composed of yellow and red. Blue lard has blue color in place of some or all of the red. When lard appears green, it really is a mixture of blue with yellow. Some typical color readings are as given in the accompanying table.

Description of Fat	Lovibond Units		
	Yellow	Red	Blue
A blue lard from killing fat	5.5	0.0	3.8
A blue lard from cutting fat	7.0	0.0	3.8
A green lard from killing fat	6.0	0.3	0.6
A green lard from cutting fat	4.4	0.0	0.7
A light colored lard from cutting fat (not refined)	5.0	0.5	0.0
A light colored lard from killing fat (not refined)	4.0	0.2	0.0

4.—What is the objection to blue color in lard?

There is always consumer objection to any variation from what is considered normal. Customers expect lard to be white or creamy, but not blue. They do not know that in this instance blueness indicates first quality fats, careful processing, and freshness of product. Because they do not know this, the blue color must be removed before the lard is packaged.

5.—How may the blue color be removed?

It may be removed easily by refining with fuller's earth. Experience has shown that lard that is blue in color bleaches very readily.

6.—Can carbon be used for refining blue lard?

No. Carbon is good for removing yellow color and especially good for removing red, but will not touch the blue.

(Continued on page 29.)



Hot lard with the desired amount of gas enters the Votator through a high-speed, high-pressure pump. This pump forces it through cooling and plasticizing units, then out an extrusion valve which works like an atomizer and sprays the finished lard into a pipe leading to container. This processing under pressure along with instantaneous chilling, accounts for the extremely fine texture and the complete elimination of grainy structure in Votator-processed lard. Consult The Girdler Corporation, Votator Division, Louisville, Ky. . . . today!

THE
Votator^{*}
A CONTINUOUS-ENCLOSED
LARD PROCESSING UNIT

*Trade Mark Registered U. S. Patent Office



The requirements of our Armed Forces are taking a very large portion of the production of Sylvania cellophane. The balance is going into essential civilian uses.

When the war is won we promise that Sylvania cellophane, with its new improved qualities will again play its full part in civilian uses.

Sylvania* Cellophane

*Trade Mark Reg. U.S. Pat. Office

SYLVANIA INDUSTRIAL CORPORATION

General Sales Office: 122 East 42nd Street, New York 17, N. Y.

Works and Principal Office: Fredericksburg, Virginia



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that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

War Meat Board is Now Operating Successfully with Industry's Aid

After nearly a year of operation, the War Meat Board is successfully performing the functions assigned to it," said Harry Reed, chairman of the board, in an interview with a representative of THE NATIONAL PROVISIONER last week. "Most of the credit," continued Mr. Reed, "should go to the livestock and meat industry for its spirit of cooperation, and to those members of the industry who have served on the board or on its advisory committee."

When the Board first started its work, the general public had an incorrect idea that it was to be a superpowerful organization with authority to issue orders on any phase of the meat problem from control of production down to consumer rationing. This erroneous idea even prevailed to some extent within the industry, although public announcements clearly described and defined the powers and functions of the board. As a result of this false impression, according to Mr. Reed, there has been some disappointment because the Board has not delivered all that, erroneously, has been expected from it.

Actually, the War Meat Board was set up only as an advisory body, and its primary function is to ascertain the facts about supply and demand, put the facts into a general supply and demand picture, and make recommendations to the action agencies based upon the facts. It was hoped that the Board would thus be able to bring about a balance between supply and demand, and that it would act as a "nerve center" for the wartime meat industry. Proof that it has been successful in this aim is found in the fact that its recommendations are usually favorably acted upon by the action agencies concerned.

Finger on Production Pulse

On the supply side of the picture, the Board keeps its finger on the pulse of production through weekly and monthly reports of segments of the industry. An efficient staff maintained at Chicago compiles these reports into detailed production statements which are on the desks of board members every Tuesday morning. The board membership includes consultants on beef, pork, small stock, and canned meats, as well as representatives of WFA. On the advisory committee are representatives of cattle producers, cattle feeders, sheep and lamb feeders, hog producers and feeders, stockyards, market agencies, pack-

ers, nonslaughtering processors, wholesalers and retailers.

On the demand side of the picture, represented on the board are the armed forces, the agency responsible for government purchases of meat other than for the armed forces (Lend-lease, etc.), and the rationing division of the OPA. The price division of OPA is also represented on the board.

At each meeting of the board, the members are supplied with information as to total meat production during the previous week and a breakdown by types of meat and production by regions. This information was described by Mr. Reed as "the best measure of meat production on a weekly basis that has ever been compiled in the United States," and it is the result of voluntary cooperation from all classes of slaughterers. In conjunction with reports from various "demand" agencies, the information provides the board with a basis for its recommendations to the action agencies, an important aim of such recommendations being to balance supply and demand.

Recommendations to Agencies

For example, the board may recommend to the armed forces and Lend-lease that they curtail their purchases in certain areas during a particular week, or increase them in another; that purchase of certain types of meat be increased or decreased; that ration points be raised or lowered on certain items; or that prices be adjusted to facilitate the orderly flow of meat through regular channels. In an economic system such as is made necessary by the war, the board's recommendations are intended to create a certain amount of flexibility which is ordinarily supplied by the natural economic laws of supply and demand.

Before the War Meat Board was established, there was never any balance attained; government purchases were made first, and the balance went to civilians. At a time of shortage, for instance, the government frequently made such large purchases that civilian supplies were unduly low in certain areas. Then, when supplies were ample, government purchases might fall off to such an extent that civilian markets would be flooded. The board simply encourages the meeting of demand and supply that is ordinarily encouraged by the rise and fall of prices.

Although Mr. Reed does not pretend that the meat supply problem will be easily solved from here on out, and recognizes that there are some pretty tough days ahead, he does feel that the War Meat Board is and will continue to be a stabilizing influence so long as normal price variations are blocked by wartime regulations. As evidence of the

(Continued on page 39.)

Meat Cutting Units Set Up at Some Army Camps

A central meat cutting plant which receives the carcass meat ration for an entire Army post, divides it into cuts and then issues it to individual company messes is being put into operation by the food service section of the Quartermaster Corps in various Army installations throughout the country. Under this setup, meats are cut and distributed to permit most advantageous use and to provide better cuts to individual messes. This system is said to save the government money through mass rendering of fats and the use of these instead of new shortening for baking and other cooking.

The type of meat each company mess is to receive is determined by a meat roster on a rotating schedule. For example, if the master menu, prepared in the office of the Quartermaster General, calls for hamburgers at dinner and beef stew at supper, the butcher section may be able to cut the meat so that instead of stewing beef, the company will receive beef for roasting or even steaks. Lamb is broken down in the same manner—by cutting so that there will be lamb patties for dinner and either roast lamb or chops for supper.

Lard rendering by the butcher section uses the government from \$400 to \$500 per month per regiment, it is estimated, based on the fact that the companies use lard rendered by the section from fat trimmings. Sufficient lard is obtained for cooking and baking for the entire post. As a result, no issue of lard, as authorized on the master menu, is made to the messes by the commissary. In the past, when individual company mess halls rendered, it was still necessary for them to receive a lard issue. Fats are ground before rendering at the section.

Since meat received by the mess halls is already cut, company cooks have more time to devote to preparation of meals. Also, the problem of keeping the mess halls clean is simplified. Other benefits include proper utilization and saving in meats which result from supervised cutting and boning.

Workers to Get Sick Leave and Overtime Vacation Pay

Under a company-union agreement approved this week by the War Labor Board, 20,000 employees in Swift & Company plants in a number of cities will receive increased sick leave and vacation benefits. The agreement is part of a master contract between Swift and the unions and these specific provisions were submitted to WLB for approval because they involved changes in workers' remuneration. Other demands involving wages and working conditions, which the unions wish to impose on Swift and other major packing com-

panies, are the subject of WLB hearings now being held at Chicago.

Under the new agreement (with the United Packinghouse Workers of America, CIO, in 16 plants, and the Amalgamated Meat Cutters and Butcher Workmen of America, AFL, in seven plants) employees who are granted vacations on a normal work-week basis, but who would have earned more pay because of overtime by remaining at work, will be paid the difference between their regular pay and their overtime earnings had they not taken their vacations.

Two weeks' sick leave with half pay after one year of employment is provided regardless of seniority. The board also approved payment at regular rates for attendance at union grievance committee meetings. The awards are retroactive to August 11, 1943. Plants affected include Chicago, East St. Louis, Milwaukee, Sioux City, Des Moines and Evansville, Ind.

AMENDMENT 13, MPR 389

Under Amendment 13 to MPR 389, effective March 23, the definition of "store" in Section 12 (c) (2) on local delivery has been revised to read: "A store means a restaurant, hotel, retail store, a wholesaler's or hotel supply house's warehouse, or the place where actual physical possession of the product is taken by a government agency."

The definition of "Lebanon bologna" has been amended to read: "'Lebanon bologna' means an all beef sausage containing no meat other than beef and beef fat; which is stuffed in beef casings or artificial casings; which is smoked not less than 96 hours during the months of May through September, and not less than 144 hours during the remaining months; which has a fat content not in excess of 12 per cent; which has a yield not in excess of 88 per cent; which contains no extender; and which has been made under federal inspection."

CONTEST PROMOTES B-V

A \$7,500 prize contest for the best recipes using B-V, new meat flavor product developed by Wilson & Co., has been announced by the company. The opening advertisement, which appeared in the *Saturday Evening Post* and other publications, carried the following request by George Rector, Wilson food consultant: "Wanted—1,000,000 Women to Help Me Build My Book of Home-made Recipes Using Wilson's B-V."

Rector's weekly food column, which appears in a number of newspapers, is also carrying news about the contest. Top award in the competition will be a prize of \$1,000, supplemented by 1,035 other cash awards.

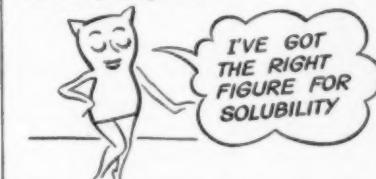
Invest in Victory! Buy War Bonds!

WE'VE AN EYE FOR "FIGURES"

WHO WINS the beauty contest? The lovely with the best figure. For she's the one the judges pick, when a bevy of pretty girls passes in review. Which just proves that the right kind of figure always makes a hit . . . that shape is often the measure of success.



Take the salt business, for example. Just as our super-glamour gal's figure is "different," you'll find the shape of an Alberger crystal different. For only Diamond Crystal is *flash crystallized*—crystals caused to grow much more rapidly. As a result, Diamond Crystal Alberger flakes have maximum specific surface. And any chemist or food technologist knows that the solubility rate of salt depends on specific surface more than anything else.



So, if it's rapid solubility you're interested in, it will pay you to study Diamond Crystal. Compare it with the salt you're now using. Examine its crystals. You'll be delighted with the results of your laboratory comparison, and equally pleased when you follow up with actual plant tests. Yes, a trial will convince you that the *right shape* puts Diamond Crystal out in front when it comes to rapid solubility.



NEED HELP? HERE IT IS!

If you have a salt problem, write to Technical Director, Diamond Crystal, Dept. I-7, St. Clair, Michigan. We'll be glad to advise you—or even send an experienced salt technician to your plant—without obligation to you.

DIAMOND CRYSTAL
ALBERGER
PROCESS SALT

PROCESSING Methods

Making Mettwurst

A midwestern meat packing company is interested in making mettwurst sausage and also wants some information on the price ceiling on this product. The firm's sausage superintendent writes:

Editor THE NATIONAL PROVISIONER:

We are interested in making mettwurst sausage and find we do not have adequate formula and processing information on this product. Can you help us out? How is this sausage classified for price ceiling purposes under OPA regulations?

Mettwurst sausage containing 100 per cent pork would be excluded from MPR 389 and would be covered only by the General Maximum Price Regulation. If any beef or veal is used in the formula, the prices will be subject to regulation under MPR 169.

American mettwursts have some qualities in common with fresh sausage, dry sausage and the frankfurts-bologna group. The term "mettwurst" is applied generally rather than specifically and one packer's mettwurst may be very unlike that turned out by another processor. Sometimes mettwurst is made from all pork; in other cases it contains beef. If mettwurst is not cooked to 137 degs. inside temperature the pork in it should be refrigerated or otherwise treated under Meat Inspection Division rules.

ALL PORK METTWURST. — This product requires the following ingredients:

50 lbs. lean pork trimmings
50 lbs. regular pork trimmings

Grind the meats through the 1-in. plate of the hasher and put them in mixer, adding

6 oz. ground white pepper
2 oz. mace
8 oz. corn sugar (dextrose)
2½ lbs. salt
2 oz. sodium nitrate
½ oz. nitrate of soda

Mix the meat and seasoning about 2 minutes. No water or cereal is used in making this product.

Hold sausage meat in cooler at 38 degs. F. until cured. Stuff in beef rounds 14 in. long or similar manufactured casings. After stuffing, the product should be held in natural temperatures for 2 to 4 hours, until it is partly dry. Some sausage makers let it hang in the dry room for 1 or 2 days. Then smoke in a cool smoke, not above 80 degs. F., over night.

Remove from smokehouse and shower with hot water. This has a tendency to swell the product. Then hold at a temperature of 50 degs. If held in cooler temperature the sausage may bleach. The product should be made fresh every week.

BEEF-PORK METTWURST. — A

good mettwurst may be made according to the following formula:

55 lbs. fresh lean pork trimmings
25 lbs. fresh regular trimmings
20 lbs. beef chuck, free from sinew

Grind pork through the 1-in. plate of the hasher. Grind beef chuck through 7/64-in. plate of hasher. Chucks and pork are sometimes rocked for about 10 minutes, making a medium fine cut. Place pork, beef and curing ingredients in the mixer, adding

3 oz. mustard seed
6 oz. white pepper
1 oz. ground caraway
½ oz. cloves
2 oz. coriander
½ oz. sage
2 oz. sodium nitrate
½ oz. nitrite of soda
2½ lbs. salt

After the sausage is stuffed, either in hog casings, beef rounds 14 in. long or similar manufactured casings, it is hung over night in the cooler. After hanging in natural temperatures for a few hours, the following morning, it is taken to the smokehouse and held for 2 hours in a medium smoke. The hog casing product is then cooked for 18 minutes at 165 degs. F. Product in larger containers is cooked longer.

SWEDISH METTWURST. — This product requires drying facilities. The ingredients are:

60 lbs. boneless chuck, trimmed
30 lbs. frozen regular pork trimmings or
8 P. ham fat
10 lbs. beef tripe, cooked

Seasoning:

3 lbs. salt if ham fat is used
3½ lbs. salt if frozen pork trimmings are used
4 oz. granulated sugar
2 oz. sodium nitrate
¼ oz. nitrite of soda
8 oz. ground white pepper

Grind boneless chuck and beef tripe through 7/64-in. plate. Weigh meats and put boneless chuck and beef tripe on rocker block and rock for about 10 minutes, adding seasonings. Then add pork trimmings or ham fat and rock all together for an additional 10 minutes, making a total rocking time of about 20 minutes for 100 lbs. of meat, giving a medium fine cut.

Place meats in cooler at a temperature of 36 to 40 degs. F. and spread on shelving pans or boards until cured.

This product is stuffed in beef rounds, cut 18 in. long. The casings must be in good condition and fully cured.

Stuff casings to full capacity so they will be as plump as possible and puncture thoroughly to prevent air pockets. Hang on trucks, carefully spreading so product does not touch, and put in cooler at a temperature of 36 to 40 degs. F. for about 24 hours.

After sausage is carefully hung, start a slow cold smoke, using hardwood sawdust only. Carry temperature of house for first 24 hours at from 70 to 72 degs., until entire surface of casing is dry.

Gradually give the product a little more heat and finish off at about 80 degs. for a few hours, or until desired color is obtained. When sufficiently smoked, remove from smokehouse and place upon trucks where product will not be exposed to draft. When truck is full, cover with sacking and deliver to the dry room, which is held as near 48 degs. F. as possible.

Hang close together for the first few hours, so that product may come down gradually from smokehouse to dry room temperature without wrinkling or shriveling. Then carefully spread in hanging sections, being careful that sausage does not touch. Hang burlap around product in sections in a curtain form to prevent too much air circulation.

Product made by this formula may be shipped strictly fresh within 24 hours after delivering to the dry room.

BRAUNSCHWEIGER METTWURST. — This is an all-pork product of the "smearwurst" type. The meat formula is as follows:

45 lbs. fresh lean pork trimmings
55 lbs. lean regular pork trimmings

Another formula calls for:
33 lbs. extra lean pork trimmings
33 lbs. belly trimmings
34 lbs. fat pork trimmings

Grind pork trimmings through ¾-in. plate and then with seasoning and curing ingredients through ¼- or ½-in. plate, according to consistency desired. Seasoning and curing ingredients:

2½ lbs. salt
8 oz. corn sugar (dextrose)
2 oz. sodium nitrate
¼ oz. nitrite of soda
6 oz. ground white pepper
4 oz. ground coriander

Meat may be stuffed immediately in beef rounds or corresponding artificial casings, or it may be shelved in cooler at 38 degs. F. to cure overnight. If stuffed, sausage is held in cooler for curing overnight or longer. Mettwurst in beef rounds is tied in the middle to form pairs.

Following curing, sausage is smoked at 80 to 90 degs. F. for three to five hours, depending on color desired. Product is held at room temperature for several hours and is then stored at 50 degs. until shipped. Storage in too cold a cooler is likely to result in fading.

If desired, the meat may be chopped more finely by putting it in silent cutter for a short time. Braunschweiger mettwurst may be seasoned simply with pepper or some liver sausage seasoning may be used.

PROTECTION FOR THE CONVOY

Coast guard craft, S C boats, cruisers, airplane carriers, airplanes — all protect the convoy.

But what protects the perishable food?

Where JAMISON-BUILT COLD STORAGE DOORS do that job — they do it well.

JAMISON COLD STORAGE DOOR CO.

**Jamison, Stevenson & Victor Doors
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Branches in principal cities

Official U. S. Navy Photograph

JAMISON-

BUILT COLD STORAGE DOORS

WHAT IS BEHIND A MARLO COIL?



"MARLO MEANS HEAT TRANSFER EQUIPMENT"

MARLO COILS are more than just a "bunch" of fins and tubes. Designed into each of them are the results of much technical research, laboratory work and engineering, deeply seasoned with field experience.

All Marlo Coils are "tailor-made". Many varying factors influence the design. The operating conditions are rarely exactly the same. Here is where Heat Transfer Experience counts.

It is this skill behind the scenes that gives Marlo Coils their high efficiency and performance.

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**Ball-Bonded Blast Coils—Cooling and Heating
Air Conditioning and Refrigeration Apparatus
Industrial Blower Units • Unit Coolers
Evaporative Condensers and Coolers
Low Temperature Apparatus.**

MARLO COIL COMPANY
ST. LOUIS, MISSOURI

Up and down the MEAT TRAIL

Personalities and Events of the Week

People are going to get as much meat this year as they did last, despite predictions that America is facing crucial food shortages. John Holmes, president of Swift & Co., said in a recent address in Los Angeles. "The total amount of meat prepared for use in 1944," Holmes said, "will be 8 per cent greater than our record production last year. . . ."

The Virginia State Corp. Commission has issued a charter to Philip Greenberg, Inc., Danville, Va., to operate a slaughterhouse. Philip Greenberg of Danville is president.

Miss Helen Bartley, Mrs. Lottie Chapman and Mrs. Laila Tharp, industrial nurses at John Morrell & Co., Ottumwa, Ia., and Martin Cernetisch, Morrell safety engineer, recently attended an industrial nurses' conference at Cedar Rapids.

Appointment of Robert R. Brooks as executive assistant to the administrator was announced recently by Price Administrator Chester Bowles. He will serve as Bowles' personal representative on special administrative problems. For the past two years, Brooks has been OPA labor relations adviser to the administrator and director of the OPA labor office.

The American Spice Trade Association, Inc. will hold its thirty-eighth annual meeting at the Hotel Astor, New York, on May 9 and 10.

V. S. Davidson of Swift & Company and W. F. Sandman of Kingan & Co. have been named directors of the Charleston, W. Va., association of manufacturers representatives.

Marvin Jones, War Food Administrator, in a recent radio address, told his listeners that Americans have been wasting at least 20 per cent of all the food produced in this country. He cited the story of a dinner party at which 81 persons were present. After the meal, the edible waste food scraped from their plates weighed 17 lbs., he said.

Rath Commando, "Missing in Action," Turns Up Safe

Corp. Willis Pirnie, former employee of the Rath Packing Co., is reportedly the first Waterloo, Ia., war prisoner in Italy to return home safely. The 27-year-old commando, with the rating of a sergeant, is also a soldier "without record" and is still "missing in action" according to War Department records. Upon his recent return to America he was given a corporal's rating by Army



CHICAGO SUPPLIER OCCUPIES LARGER QUARTERS

Expert meat cutters are shown at work in the new and larger quarters of the Davidson Meat Co., Chicago hotel and restaurant purveyors, located at 221 N. Green st. The new location has enabled the company to streamline all its operations, according to Fred Mangler, vice president, who cordially invites members of the trade to visit the new plant and office. At the 1943 Chicago Fat Stock Show, the Davidson firm purchased the grand champion load of beef.

Resourceful burglars in Montreal recently found that beef may be used for purposes other than eating. They utilized beef sides for sound-proofing material while they cracked open a safe, stealing about \$1,000 in cash and \$200 in Canadian victory bonds.

The Mays Packing Co., Inc., Wadley, Ga., has been sold to R. G. Foster & Brothers, it is reported. The latter concern will combine the Mays firm with the Wright Packing Co., which it now operates.

Joe Hanrahan, 76, who before his retirement in 1939 completed 62 years of service with John Morrell & Co., Ottum-

wa, Ia., the longest record of any American Morrell employee, died recently. He started his Morrell career at the age of 10, carrying water for men who were erecting buildings at the plant. For many years he worked in the company's pork killing department and in 1924 was transferred to the police and watch department, where one of his duties was to show visitors through the plant.

Jules A. Case recently succeeded Guy Fox as manager of Swift & Company's unit at Savannah, Ga. Prior to going to Savannah, Case was manager of the company's branch at Nashville, Tenn.

The OPA has issued a permanent injunction against J. E. Dugan of the Milan Packing Co., Peoria, Ill., restraining him from further violating maximum price regulations.

Martin Cernetisch, safety engineer for John Morrell & Co., Ottumwa, Ia., has been appointed chairman of the refrigeration committee of the National Safety Council. The appointment is effective immediately to fill an unexpired term which ends with the annual Congress held in October. The refrigeration committee is one division in the meat packing, tanning and leather industries

section of the National Safety Council. Cernetisch has been safety engineer at John Morrell & Co. since April, 1942. He began his service with Morrell in 1939 as a machinist in the mechanical department.

Contracts for the construction of a one-story addition to house refrigeration equipment have been awarded by the Swift & Company unit at Watertown, S. D., it is reported.

G. F. Roberts, advertising manager of the Sioux Falls, S. D., plant of John Morrell & Co., spent several days recently in Ottumwa meeting with the company's advertising manager, A. C. Michener, F. J. Torrence, assistant advertising manager, and other members of the company.

Special OPA investigators in Seattle are looking for a wandering cowboy who has been soliciting orders in office buildings for "choicest beef sold on the hoof in Montana" for \$150 per steer and no ration points. The cowboy has been promising prospects that the beef would be properly cut into steaks and roasts and placed in purchasers' lockers. Investigators thus far have failed to catch up with him.

C. W. Poropatich, general manager, Union Provision & Packing Co., Pittsburgh, Pa., plans to attend the National Independent Meat Packers Association convention at the Morrison hotel, Chicago, April 12, 13 and 14.

Four employees of Armour and Company's Worcester, Mass., unit recently suffered minor injuries when an ammonia leak in the refrigerating plant flooded the building with gas.

City policemen and workers from the Chicago stockyards this week joined a roundup to corral a trailer truck load of cattle and hogs that broke loose after the vehicle had collided with an automobile.

Clarence A. Frazer, 68, former employee at Swift & Company, Chicago, for more than 30 years, died this week. Frazer, prior to his retirement in 1938, was employed as manager in the company's hotel, contract and institutional department for 12 years.

Leo Winter of Los Angeles was fined \$500 by a Los Angeles judge for misuse of meat ration points. Winter, who re-



HIGH DRESSING PERCENTAGE FOR KENTUCKY BEEF

Scene in cooler of C. F. Vissman & Co., Louisville, Ky., shows beef from three loads of Kentucky-fed cattle recently slaughtered by the company which dressed out at 63.83 per cent, cold weight. The Hereford steers, fed by O. S. Bond of Bowling Green, graded 97 per cent U. S. Choice and the meat was sold to the Army for use at Ft. Knox. In the photo (l. to r.), Capt. John R. Simione and Sgt. Ollie L. Gibson, AVC, are accepting the beef for the Army from George H. Gund, beef superintendent.

derailed on the New York Central main line recently. Approximately 200 pigs were killed or injured and scores escaped into the country for miles around St. Johnsville, N. Y., as workers from nearby areas endeavored to capture the fleeing porkers.

James I. Mac Kimm, 49, president of Mac Kimm Bros., wholesale meat concern, Chicago, died recently. Mac Kimm, a veteran of World War I, is survived by his wife, two daughters and a son.

Superior court judge Clay Allen of Seattle has upheld a previous ruling of the joint board of the state department of labor and industries that the money paid to settle claims filed by 20 defendants for as many packing plant employees, killed when an experimental Army bomber crashed into the Frye & Co. plant, would be paid from funds contributed to the workmen's compensation fund by the aircraft industry. The accident occurred more than a year ago, destroying much of the plant.

Thomas Vincent, traffic manager of the Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo-Cedar Falls traffic association.

Fire of undetermined origin recently swept through the storage plant of the Rochester Provision Co., Rochester, N. Y., destroying large quantities of rationed food and causing damage estimated at \$150,000.

Thomas J. O'Connor, 76, recently retired from Kingan & Co., Indianapolis, after a record service period of 56 years with the company. He has taken up victory gardening.

★ Industry Honor Roll ★

HUTCHISON, F. E.—Capt. F. E. ("Sam") Hutchison, former salesman for the Rath Packing Co., Waterloo, Ia., a company commander of an Army engineers' construction battalion, was killed on the Anzio beachhead in Italy, the War Department has notified his parents. Capt. Hutchison, who had been overseas since April, 1943, is survived by his wife, an infant daughter, a sister and a brother.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

PHONE WEBSTER 3113
CHICAGO

May we suggest
that you use our
Lard Department

THE ESSENTIAL QUALITIES AND EQUIPMENT



A Perfect Balance!

TO SUPPLY THE NEEDS OF PACKERS AND RENDERERS

Years of EXPERIENCE



Years? . . . yes, many years! Our rendering experience dates back to the beginning of Dry Rendering. From that time to the present Packers and Renderers have permitted us to study their problems and to design the equipment to meet the ever increasing demand of the Industry.

Skilled TECHNICIANS



Our Rendering Equipment, Grinding Equipment and Solvent Extraction Equipment is the most complete line in the Industry. Each piece of machinery is the result of extensive research by a full time staff of Chemical, Mechanical and Operating Engineers. They have both the technical and practical training to solve your engineering problems.

Rendering Plant TEST



New methods of operation and new equipment are developed and tested under actual plant conditions. Our testing plant is in continuous operation! When operating problems are encountered, our laboratory designs new machinery, improves the existing method, plant tests them and a new rendering improvement is created!

ENGINEERING SERVICE



If you want a complete layout for your requirements or if you want to install additional equipment to supplement present equipment and increase the efficiency of your plant, our engineers are at your service to make proper recommendations.

A COMPLETE LINE OF RENDERING EQUIPMENT



Write for FULL DETAILS and PRICES!

The JOHN J. DUPPS CO.
CINCINNATI · OHIO

New Posts Announced in Morrell Savory Division

J. C. Stenz, director of sales of John Morrell & Co., Ottumwa, Ia., announced the promotion of Earl F. Paxson, Savory foods manager of the Sioux Falls plant, to general manager of the company's Savory foods division, succeeding T. W. Bailey, who died March 10. Paxson began his Morrell career in 1909 as assistant purchasing agent and was Savory foods manager at Sioux Falls since organization of the division in June, 1936.



E. F. PAXSON

J. K. Kloehr, assistant manager of the division, succeeds Paxson at Sioux Falls. Kloehr spent four years in the Morrell advertising department before being made assistant manager of the division in August, 1938. H. R. Critchley, divisional manager of the Savory foods division in the Chicago district, will go to Ottumwa as assistant manager of the division, while C. W. Phipps remains as manager of the division at Topeka, it was announced in connection with the canning division shifts.

Recent War Agency Orders Affecting the Meat Industry



REGULATION and operation of all motor carrier joint information offices has been placed under the control of the Office of Defense Transportation, through the facilities of the ODT district offices located in 142 cities. This new traffic and vehicle registration program, designed primarily to assist over-the-road truck operators in utilizing their equipment and eliminating empty or partially loaded hauls, is being instituted through the revocation of General Order ODT 13 and the issuance of Administrative Order ODT 10, coupled with revisions of the loading requirements of over-the-road carriers provided in Amendment 7 to General Order ODT 17 and Amendment 5 to Revised General Order ODT 3.

All vehicles exempted from requirements of Order 17 and ODT 3, Revised, such as tank trucks, certain farm truck operations, and vehicles whose capacity load does not exceed 12,000 lbs. gross weight, are likewise exempted from the new plan. As heretofore, private and contract carriers will be required to register only empty trucks with a district office for possible lease to other carriers but will not be required to register or obtain clearance for partially loaded trucks.

Administrative Order 10 prescribes procedure for registration of freight and empty or partly-laden vehicles and the information to be submitted to ODT district offices. It also sets forth conditions under which leases of equipment are to be made. The district manager may direct that a registered truck shall be used for a specific freight movement, or that an empty truck shall be leased to a carrier, or to issue clearance authority permitting departure of the empty truck from the registration point.

This procedure does away with the charges for clearance statements heretofore imposed by joint information offices. A district manager may issue written general clearance authority, subject to time limitation, whenever it appears that a truck will repeatedly depart from any point under circumstances that would call for separate clearance authority.

In no case will a carrier be directed to transport more than a capacity load or carry freight in a vehicle inadequate for the purpose, and no truck will be required to travel a distance exceeding 25 per cent of the mileage it would otherwise travel to reach its original destination.

(Continued on page 30.)

8 Stars for CONTINENTAL DRIP-PROOF SQUIRREL-CAGE MOTORS



A 95% ENCLOSED
BALL BEARING MOTOR
AT THE PRICE OF
AN ORDINARY OPEN MOTOR

A suitable starter assures maximum service and long life for your motor. Write us for information on the complete line of Allen-Bradley Motor Controls.

DRIP-PROOF CONSTRUCTION—This definitely extra advantage is offered to you at no extra cost and without sacrifice of efficiency or rating. A 40°C. continuous-duty motor protected against corrosion, dripping fluids and falling objects!

BALL BEARINGS are furnished as standard in all sizes for long life with minimum maintenance and uniform air gap. Grease seals in bearing enclosures insure cleaner operation. Yet the price is the same as for an ordinary sleeve-bearing motor.

CAST IRON FRAMES AND BEARING BRACKETS insure rigidity, strength and greater resistance to corrosion.

STATOR CORES are stacked in frames from electrical, silicon steel, annealed laminations for maximum electrical efficiency.

STATOR WINDINGS ARE PROTECTED by extra precautions to insure long life and operation free from trouble.

VACUUM IMPREGNATION is used for all open slot coils to insure maximum protection.

INSULATING VARNISHES of the highest quality are used to impregnate Continental windings.

TERMINAL BOXES are large, strong and of cast iron—spill for easy connecting. Box mountable in four positions.

Write E. G. James Company for Condensed Motor Price Sheet. Most sizes available for quick shipment.

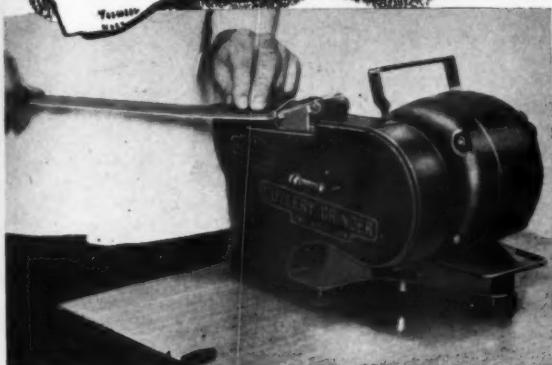
CONTINENTAL MOTORS
ALLEN-BRADLEY CONTROLS
and
CONCO UTILITY HOISTS
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KLEEN-KUT GRINDERS AND BAND SAWS
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Released by WPB, a
limited quantity of
CUTLERY GRINDERS



SAVE MANPOWER

The HOOK-EYE automatic, power-driven Cutlery Grinder sharpens cutlery more quickly than laborious hand methods, requires no special skill, and speeds work by enabling your employees to use **SHARP** knives and cleavers at *all* times.

The HOOK-EYE Cutlery Grinder is a practical, precision machine, designed to produce any desired angle of edge; and sufficiently powerful to grind out nicks in the heaviest cutlery.

Ask for information and demonstration.

ATLANTIC SERVICE CO. 711 CATON AVE.
BROOKLYN, N.Y.



Here is a **SANITARY** Low-Temperature **INSULATION**



EXTENSIVE laboratory tests, as well as years of actual service have proved that Johns-Manville Rock Cork will not support the growth of bacteria or mold. All materials used in its manufacture are odorless. It is immune to vermin and termites.

Besides being unusually sanitary, J-M Rock Cork has these other big advantages that make it the preferred low-temperature insulation:

**LOW THERMAL CONDUCTIVITY
RESISTANT TO MOISTURE
DOES NOT EMBRITTLE
SHRINKS LESS THAN STEEL
TIGHT JOINTS
STRUCTURALLY STRONG
EASY TO SAW AND APPLY**

For the full story on J-M Rock Cork, write for brochure, DS-555, Johns-Manville, 22 East 40th Street, New York 16, N.Y.

MADE IN SHEET
AND PIPE
COVERING FORM

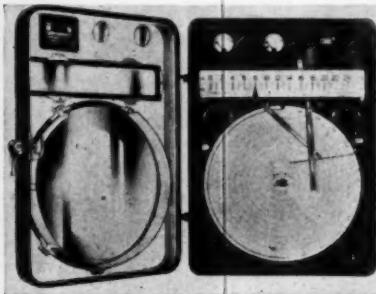


JM Johns-Manville
ROCK CORK

NEW EQUIPMENT and Supplies

POTENCIOMETER REDESIGNED

Bristol Co., Waterbury 91, Conn., announces the redesign of its Pyromaster Self-Balancing Potentiometer. New Model 431 instrument has a universal wall or flush mounting case consider-



ably deeper than that of the previous Model 440 M, and an integral hinged panel on which are mounted pen and indicator drive mechanisms.

The new deep case and inner panel, the company points out, facilitate servicing of any part of the instrument without disturbing other parts. In electric type controllers, the new case also makes it possible to include the control relays in the instrument, reducing external wiring.

A heavy-duty pen-drive motor supplies more torque for operating control contacts and other similar functions, particularly under conditions of poor line voltage regulation. Indicating scale on the indicating-recording model has been changed to a horizontal wide band instead of the rectangular dial-type formerly provided.

PROMOTE FAT SALVAGE

Soap manufacturers, fat and grease renderers and institutions are among the targets at which Josam Manufacturing Co. is aiming a barrage of material concerning conservation of grease and fats for the government's war needs. This campaign, for which Josam has organized its dealers and distributors, is designed to reclaim from drain lines and sewers the vast quantities of grease and fats now going to waste, so that munition plants and factories supplying other vitally essential war goods will be assured of an ample supply of glycerin.

The firm believes that the amount of grease which finds its way into drains and sewers would be sufficient to supply all we need in our fight for freedom. The only way much of this fat can be saved is by installation of efficient grease interceptors. It is claimed that

the Josam grease interceptor will make possible the collection of over 90 per cent of the grease content of the waste water which passes through it. This interceptor is made in sizes to take care of the requirements of private residences, hotels, institutions and factories.

To save critical war material, the Josam interceptor is made of high grade vitreous ware. An interesting booklet is available on request from Josam Manufacturing Co.

FAST STARTING FLUORESCENT

Development of an instant starting 40-watt fluorescent lamp with the same rated life as the standard type fluorescent lamp using conventional ballasts and starters has been announced by the Westinghouse Electric & Mfg. Co., East Pittsburgh, Pa. The new lamps, limited quantities of which will be available after May 1, will eliminate the need for starters and will operate on a special type of instant starting ballast.

Although having a considerably smaller B.t.u. output than incandescent lights, fluorescent lamps have not proved popular in packinghouse coolers because of the difficulty frequently encountered in starting them after exposure to low temperatures. If this difficulty can be overcome, refrigeration engineers indicate they will recommend more fluorescent installations in packinghouse coolers since they will thus be assured ample illumination as well as a reduction in refrigeration load.

SYNTHETIC RUBBER GLOVES

Two styles of synthetic rubber gloves have been made available to meat packers and other industrial users qualifying under Rubber Order R-1 by the B. F. Goodrich Co., Akron, Ohio. The gloves are said to equal in most respects those made from natural rubber, particularly in resistance to acids, grease and oil.

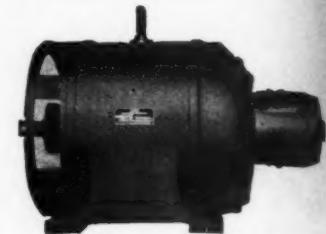
One of the gloves is a lightweight type of .15-in. gauge; the other of a heavier .30-in. gauge. The heavier glove is available only in the straight finger style, although it is possible that curved finger types will also be available in the near future.

The manufacturer offers a tip on synthetic rubber gloves which have been packed for a long time and may appear wrinkled and stiff. Normal resiliency can be restored, it is said, by holding the gloves under warm water for a few minutes.

A. C. GENERATORS

Alternating current generators in sizes $\frac{1}{2}$ to 150 K.V.A. for direct connection or belted drives are available from Century Electric Co., St. Louis, Mo. Unit illustrated shows a revolving field generator arranged to bolt directly to engine housing and the generator shaft machined to receive a flange that bolts directly to engine shaft.

This generator has one bearing, with engine end of shaft supported by engine bearing. Exciter is mounted on end of



generator opposite engine. Exciter shaft is inserted in and keyed to generator shaft on the inner end and generator shaft carries the exciter, which has one bearing at the outer end. Generator and exciter are arranged to use the least space, forming a compact unit.

WINDOW GLASS CLEANER

Admission of outside light is said to be stepped up as much as 30 to 60 per cent through the cleaning of windows and skylights with Saf-T-Klenz, a glass cleaning agent produced by Berman Chemical Co., Toledo, O. Use of the cleaner, the company states, shortens the period during which artificial illumination is required and aids in reducing plant accidents by enabling workers to see better. The cleaner was developed especially for removing light-obstructing film from greenhouse glass.

SPECIAL PIPE WRENCH

A new wrench known as the Ridgid strap wrench, designed for better handling and protection of polished nickel and chrome pipe and tubing, is being produced by the Ridgid Tool Co., Elyria, Ohio. Made with strong I-beam handle and solid head, all in one piece, the wrench has a handy hang-up hole in the end. It is said to be easy to attach and use and positive in grip.

Special webbing strap of great strength is quickly removed for replacement by pushing out the pin held by spring clips.

"FAIRBANKS-MORSE SCALES—ARBITERS OF BUSINESS"



There Can Be No Compromise!

There can be no compromise in any business or industry where fast, accurate, reliable weighing is a factor.

The decision of the scales must be final and absolute. Fairbanks-Morse Scales are accurate. They are reliable. They have been since 1830.

Today—Fairbanks-Morse Scales are found in every business—every industry. Their accuracy is recognized as the *final and absolute decision* by buyers and sellers alike.

Fairbanks-Morse Scales are your assurance of *profitable protection* in the operation of your business.

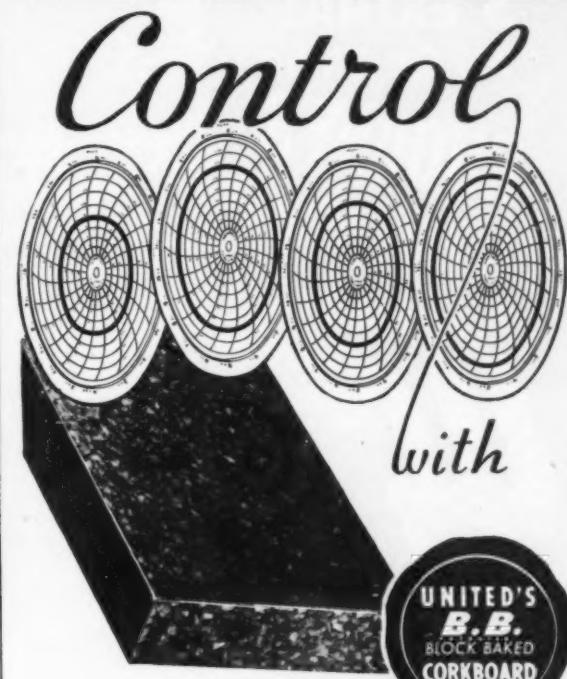
Fairbanks-Morse & Co.
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FAIRBANKS-MORSE
 **Scales**

DIESEL ENGINES WATER SYSTEMS
PUMPS SCALES
MOTORS STOKERS
GENERATORS FARM EQUIPMENT
RAILROAD EQUIPMENT

UNIFORM LOW-TEMPERATURE



UNITED'S B.B. Corkboard, in varying thicknesses, provides maximum insulation value for a temperature range from chill rooms at 55°F. to super-freezers at minus 40°F., and lower. The inherent quality of natural corkboard plus the exclusive process of Block Baking which assures a uniform insulation value, together with UNITED'S scientific erection methods . . . all combined insure maximum efficiency and uniform low-temperature control.

UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

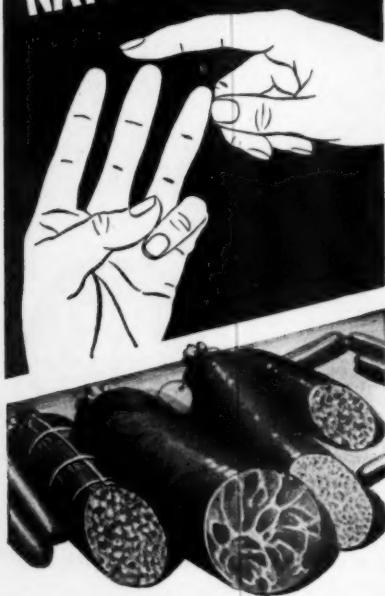
Albany, N. Y.
Baltimore, Md.
Boston, Mass.
Buffalo, N. Y.
Chicago, Ill.

Cincinnati, Ohio
Cleveland, Ohio
Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

3 EXTRAS You Get With **CUDAHY'S** **NATURAL CASINGS**



1 Faster Smoking! Cudahy's Natural Casings are porous and permit the smoke to penetrate your sausage faster. (This faster smoking helps break the smokehouse bottleneck.) And Cudahy's Natural Casings permit such thorough penetration of the smoke that your sausage has a finer smoke tang.

2 Holds Bloom Longer! In Cudahy's Natural Casings your sausage holds its bloom longer. And a longer bloom prolongs the saleability of your sausage—keeps it looking more appetizing to the housewife.

3 Better, Faster Service! One of Cudahy's many Branches is near you to insure quicker delivery and fill your orders from stocks on hand. And Cudahy has specialty salesmen—casing "experts" who know the sausage business—so you get better, more frequent service.

Next time—try Cudahy's Natural Casings for your sausages! Whatever type of sausage you make, Cudahy offers fine Natural Casings in a complete range of types and sizes. See your Cudahy Salesman or write direct today!

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

Maintenance of Starters

(Continued from page 11.)

Moisture in conduits is a frequent source of grounds. Grounds cause false circuits that cause unexpected starts, prevent stopping by normal means, eliminate overload protection and cause unsatisfactory operation. Any measures to prevent moisture in conduits are good insurance against trouble. When serious grounds develop, they are eliminated.

cause of electrical trouble and fire. A regular inspection procedure is very important.

High temperature is a sure sign of trouble. However, one must be sure that the temperature is excessive. To touch a cabinet or coil or motor and decide it is too hot is not a safe procedure because safe operating temperatures are often higher than one can comfortably "feel" with the hand. The best procedure is to know what temperature is

CHECK CHART FOR MOTOR STARTER TROUBLE

TROUBLE	CAUSE	WHAT TO DO
Contactor or relay does not close	No supply voltage	Check fuses and disconnect switch.
	Low voltage	Check power supply. Wire size may be too small. Replace.
	Open circuited coil.	Clean and replace if badly worn. Adjust and replace if badly worn.
	Push button contacts not making	Check circuit with "flash light" (turn off power first!). Reset.
	Interlock or relay contact not making.	Check connections with wiring diagram. Replace.
	Loose connection or broken wire.	Adjust contact travel.
	Overload relay contact open.	Check control wiring for insulation failure. See "Contacts Weld Shut."
	Push button not connected correctly.	Adjust, increasing pressure. Replace if necessary.
	Shim in magnetic circuit* worn allowing residual magnetism to hold armature closed.	Smooth surface and replace if badly worn.
	Interlock or relay contact not opening circuit.	Look at wiring diagram and see kind of blow out. Check to see if circuit through blow out is all right.
	"Sneak" circuit.	See that arc box is on contactor as it should be. Increasing travel of contacts will increase rupturing capacity.
	Contacts weld shut.	Adjust. Replace.
	Insufficient contact spring pressure causing contacts to burn and draw arc on closing.	Check control pressure and replace spring if it does not give rated pressure. If this does not help, move control, so that vibrations are decreased. Replace contact spring.
	Rough contact surface causing current to be carried by too small an area.	
	If blow out is serious, it may be shorted.	
	If blow out is shunt, it may be open circuited.	
	If used, arc box might be left off or not in correct place.	
	If no blow out used, note travel of contacts.	
	Improper seating of the armature. Broken shading coil.	
	Chattering of contacts as a result of vibrations outside of the control cabinet.	
	High contact resistance because of insufficient contact spring pressure.	
	High voltage	Check supply voltage and rating of controller.
	Gap in magnetic circuit†	Check travel of armature. Adjust so that magnetic circuit is completed.
	Too high an ambient temperature	Check rating of contact. Get cell of higher ambient rating from manufacturer if necessary.
	Motor being started too frequently.	Use resistor of higher rating.
	*D-C only †A-C only	

inated by cleaning the conduit and installing new wiring. The insulation resistance should be checked regularly so that the presence of grounds can be detected and eliminated before trouble occurs.

All wiring should be kept in safe and good condition. Vibration will cause broken wires. Oil, moisture, dirt and grease cause insulation breakdowns. Chafing or rubbing against unprotected edges soon wears away all insulation at that point. Temporary wiring is hazardous. Nuts and lock nuts should be tight. Defective wiring is an outstanding

considered safe and then actually measure it.

Here are the high-points that should be checked to keep motor starters in good operating condition. They must be free of oil, dirt and moisture. No oil should be used on contacts or bearings of contactors and relays. Connections should be tight and wiring should be safe. Movable parts of contactors and relays must move freely and without friction. Contacts should be clean and tight with correct pressure and not worn too thin. Arc-rupturing devices must be in operating position.

Making Better Lard

(Continued from page 14.)

7.—How does removal of blue color affect stability?

Bleaching always lowers stability; the bleaching of blue lard is no exception. However, an advantage of blue lard is that the bleaching process need not be severe. A short time and a small amount of bleaching material are sufficient.

8.—How does bleaching lower stability?

It is hard to get experimental data to answer this question because the problem is so complex. Although it has not been fully proven, there is a possibility that bleaching removes from lard some substance with antioxidant properties.

9.—What is an antioxidant?

An antioxidant is any substance which prevents or delays rancidity or oxidation.

10.—Does lard naturally contain an antioxidant?

The presence in lard of an antioxidant has never been proved, but the behavior of unrefined lard in resisting rancidity indicates that some antioxidant is probably present. The blue color in lard may possibly be an antioxidant. At least, when it is present, the lard keeps better than after it is removed.

11.—Are antioxidants ever added to lard?

Yes, although added antioxidants are not in general use. Lecithin is an antioxidant and is used to a limited extent in some lard prepared for bakers. Both lecithin and gum guaiac are patented antioxidants known to have some effect in stabilizing lard against rancidity, and have been shown by exhaustive studies to be non-toxic and entirely harmless when added to food product. Special consideration for the use of the lard should be a determining factor in the selection of an antioxidant.

12.—Are there any other effective antioxidants?

Yes. There are some very effective ones, but they may be toxic and until shown by experiment to be non-toxic, they must not be added to foods.

SUSPEND WHOLESALE BUSINESS IN POINT SHORTAGE

The wholesale business of S. Haydu & Sons, Inc., wholesale meat concern of Newark, N. J., recently accused of being short 10,000,000 ration points, has been suspended by OPA for the duration of the war, effective May 1. The company was permitted to continue its slaughtering, processing and retail operations. The attorney for the meat concern said that a revision of the figures submitted by the company showed a shortage of only 5,000,000 points. The OPA enforcement attorney said the company's neglect amounted to "wanton disregard" of the rationing rules.

REQUIRED by OPA and FDA

furnished by

**GREAT LAKES
STAMP & MFG. CO.**

2500 Irving Park Road
Chicago 18, Illinois



Note above the clean, effective way ingredients clauses and product names are applied with the No. 4 Great Lakes Brander.

Completely flexible—can be changed in an instant to meet any requirement, regardless of formula changes. Interchangeable word slugs and product names permit one brander to mark any and all sausage varieties.

#4 INGREDIENTS BRANDER

Electrically Heated

\$12.50

Note: Word slugs extra;
order to fit ingredients
used



Below: Electric Burning Legend Brand with quickly interchangeable dies.



INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER CO.
200 PARK AVENUE NEW YORK CITY
THE PUBLIC LEDGER BLDG. PHILADELPHIA
21 E. WACKER DRIVE CHICAGO, ILLINOIS
500 LEADER BLDG. CLEVELAND, OHIO

MARCH 25 SATURDAY

Try using 0.1% Nuchar No. 2-a on
your pure lard, because it clarifies and
removes color without disturbing the
conjugation or interfering with the nat-
ural good qualities of the lard.

ACTIVE **NUCHAR** CARBON

War Agency Orders

(Continued from page 24.)

In the event that a private carrier's empty truck is not near an ODT district office he will still be required to communicate with other carriers in the vicinity for the purpose of leasing his empty vehicle.

GLYCERINE.—Increased production of fats, due to the unprecedented hog slaughter, has resulted in the temporary suspension by WFA of restrictions on the use of glycerine for civilian needs, it was announced this week. The temporary increased fat production should not be construed to mean there is no further need for salvaged kitchen fats. Requirements for fats of this type, known as hard fats, are greater now than ever and all waste should be avoided. The suspension will continue through April, May and June, and follows a six-month period of relaxed restrictions. Prior to October 1, 1943, glycerine was denied for many civilian uses. The suspension will enable manufacturers of civilian goods to replenish their inventories.

WAGE ADJUSTMENTS.—Incidental wage and salary adjustments which increase the cost to the government of a product or a service have been given advance approval by Director of Economic Stabilization Fred M. Vinson, provided that the adjustments are ordered or approved by the War Labor Board "on the basis of their conform-

ance to the practice prevailing in the industry in the area." However, adjustments of this type which are ordered or approved by the board on some other basis and which increase the cost to the government of a product or service being furnished under contract with a procurement agency shall continue to go to Director Vinson for approval in cases of a precedent or pattern making nature. Institution or liberalization of vacation plans, the payment of a late shift bonus, and the payment of premium rates for overtime work where such payment is not required by law and has not heretofore been the practice of the employer were cited by Judge Vinson as examples of incidental adjustments which do not fall within the standards relating to basic rates of pay.

PROCESSING EQUIPMENT.—Replacements for food processing equipment and machinery up to \$500 in value are now possible under an Amendment to General Limitation Order L-292, issued March 11 by WPB. Previously, the maximum on replacements was \$250. The amendment also eliminates the need of a priority for such purchases.

SHIPPING CONTAINERS.—The War Production Board has announced that it will restrict further the use of shipping containers for civilian goods. Preliminary reports indicate that WPB has established a quota of 100 per cent of 1942 use for shipping containers for bacon and 50 per cent of 1942 use for

shipping cartons for animal foods. Quantity of containers allocated for margarine shipment has also been reduced and it is possible that later regulations will restrict the supply of containers available for other industry commodities. Special consideration will be given by WPB to appeals for carton relief if the shipper fully establishes that he is using container board to the maximum and is still, under the quota, unable to ship food products.

ALUMINUM.—Additional use of aluminum for products essential to the war effort has been allowed by WPB in an amendment to Supplementary Order M-1-I. Subject to some restrictions, aluminum may be used in commercial food processing machinery, industrial fans and blowers and machines, industrial safety equipment, heating control instruments, lighting equipment and some other types of equipment.

REPORTING POINT DEFAULTS

Packer branch houses or sales offices should report ration point defaults to the district OPA office where the branch is located rather than forwarding them to the general office of their company for transmission to OPA. In some cases recently, district and regional offices of OPA have had to forward default reports to the OPA offices to which they should have gone in the first place had the branch followed this procedure.

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

STOCKINETTE BAGS
PROTECT BEST

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS



CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

STANDARD
Prime Surface
COLD PLATES

Maximum Refrigeration Efficiency

The Standard-Dickerson Corp.
46-76 OLIVER STREET
NEWARK, NEW JERSEY

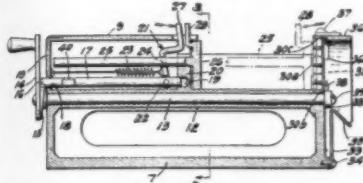
RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
 Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,341,582, MACHINE FOR CUTTING EDIBLES, patented February 15, 1944 by Arthur C. Turner, Los Angeles, Calif., assignor of one-half to Joseph William O'Brien, Los Angeles, Calif.



A silent, toothless ratchet is provided for the device for moving the follower or pusher in a step-by-step fashion. There is also a new holder for removable grills.

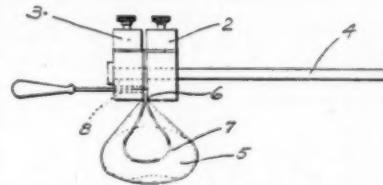
No. 2,342,350, COVERING FOR HEADS OF DRESSED POULTRY, patented February 22, 1944 by Carl H. Koonz and James D. Ingle, Chicago, Ill., assignors to Industrial Patents Corporation, Chicago, Ill., a corporation of Delaware. The covering suggested includes petroleum waxes and a small proportion of a rubber resin, which is adapted to flow into crevices, harden, and form a plastic seal to protect the surface of the carcass against digestive and other exudate.

No. 2,340,337, PERISHABLE MARK FOR QUICK-FROZEN FOODS, patented February 1, 1944 by Robert P. McNaught, San Francisco, Calif., assignor of one-third to Catherine Marie Bastian and one-third to Ada Ann McNaught, San Francisco. Meats, oysters and the like are packaged and, on the product or package is placed a mark, made of an edible substance, as a mixture of oyster juice (in the case of oysters) and alcohol. The whole is then frozen. When temperature of product rises above the frozen temperature, the mark will melt and run and thus provide an indicator. Subsequent freezing will not restore the mark.

No. 2,341,199, TREATMENT OF ANIMAL CARCASSES, patented February 8, 1944 by Beverly E. Williams, Chicago, Ill., assignor to Industrial Pat-

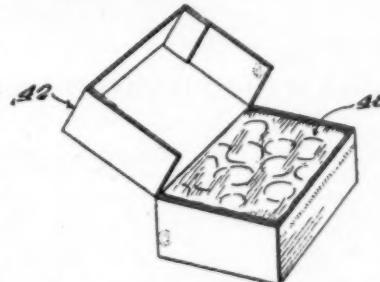
ents Corporation, Chicago, Ill., a corporation of Delaware. In order to preserve the bloom and freshness of beef, lamb and veal carcasses, cloths which have been freed of sizing are applied to the skinned carcasses, in contradistinction to the ordinary cloths containing sizing. These de-sized cloths perform a wicking operation.

No. 2,342,977, PACKAGING, patented February 29, 1944 by James E. Snyder, Akron, Ohio, assignor to Wingfoot Corporation, Wilmington, Del., a corporation of Delaware.



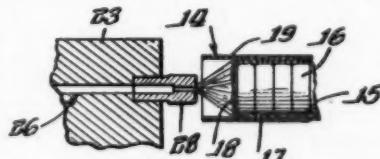
A method is provided for placing a tight covering of thermostretchable sheet material about an article, such as meat loaves (having squared corners about which it is difficult to stretch a covering). The covering sheet is first heated and wrapped about the article so that the former encircles the article in the direction of stretch, the ends united and the covering then allowed to shrink.

No. 2,342,198, METHOD OF MAKING CARTONS, patented February 22, 1944 by Oscar H. Hultin, Quincy, Mass., assignor to Pneumatic Scale Corporation, Limited, Quincy, Mass., a corporation of Massachusetts.



These cartons are side-opening and the panels are so arranged that, despite the use of adhesive to seal the cartons, a hinged panel cover may be opened to expose the contents.

No. 2,340,836, METHOD OF PACKAGE WRAPPING AND SEALING, patented February 1, 1944 by Michael J. Milmoe, deceased, late of Glen Ellyn,



Ill., by Florence G. M. Milmoe, executrix, Glen Ellyn, Ill., and Clarence J. Malhot, Oak Park, Ill.; said Michael J. Milmoe and said Clarence J. Malhot assignors to F. B. Redington Co., Chicago, Ill., a corporation of Illinois. The

product is first wrapped, with one end of the wrapper open, wax or the like is sprayed on the wrapper at this open end and the end folded to cause the folds to adhere.

ELECTRONIC COOKING METHODS EXPLAINED

Food processing applications of the much-talked-about science of electronics were outlined by V. W. Sherman, Federal Telephone Radio Corp., Newark, N. J., at the March dinner meeting of the Chicago section, Institute of Food Technologists, on March 21 at the Chicago Bar Association club.

Sherman reported that dielectric heating, achieved by placing the food product to be treated between two plates, has been utilized with good results in cooking and dehydration of food products, as well as in sterilizing such products as flour even after the material has been packaged. Electronic heating has no counterpart in other heating processes, he stated, since it results in the creation of a uniform temperature within the product being treated.

Products having a uniform section, he explained, are most adaptable to cooking by the electronic method; results in cooking steak were somewhat complicated by the presence of fat. In answer to a question from the audience, Sherman said that the electronic equipment would be adaptable for the purpose of defrosting meats and poultry.

The equipment used in the applications described is produced in the form of compact units readily lending themselves to food plant installation and requiring no special skill to operate, the speaker declared.

POINTS-FOR-FATS PROBLEMS

Regional officials of the Office of Price Administration have recently reported some problems in connection with the points-for-fats salvage program. They indicate that institutional grease (not entitled to points) is sometimes classified as household grease because retailers have accepted it in small containers or larger quantities when it has been represented as household fat. Some independent collectors and renderers are said to be picking up waste fat from institutions and reporting it as household fat; collectors are sometimes pressed to pay points to institutions for their fats in order to hold accounts.

Independent collectors are able to build up sizeable inventories of points by collecting household grease for which no points are paid or collecting points from renderers for non-household fats.

OPA officials point out that the fat salvage program is being continued in spite of the fact that lard is on a no-point basis because, while the immediate fat situation is less critical than it has been, the outlook after the next few months is not good. They emphasize that lard is not waste household fat.

February Sausage Output Shows a Further Decline

PRODUCTION of federal inspected sausage during February showed another decline as compared with a month earlier—the fourth consecutive month in which output has declined. Production of all sausage for the month under review totaled 108,271,000 lbs., the smallest output recorded during the past year. A month earlier production reached 115,317,128 lbs., while a year ago in February output was 112,760,000 lbs. The total for the first two months of this year, however, remains far above the comparable period of 1943.

The decline in production was again most pronounced in fresh and smoked and/or cooked product. A slight increase was recorded in dried or semi-dried sausage output. Production of fresh sausage was 33,735,000 lbs. during February—about 3,750,000 lbs. more than for the same month last year. Smoked and/or cooked output, at 64,989,000 lbs., was lighter than the 72,011,000 lbs. produced a year ago. Dried and semi-dried sausage manufacture was 9,547,000 lbs. compared with 10,696,000 lbs. a year earlier.

Because of the huge slaughter of hogs in February, packers were able to place a large volume of pork in cure. During the month 378,664,000 lbs. was placed in cure compared with 251,707,000 lbs. in the same month of 1943. Less pork was smoked and/or dried in February

than in January, but the total at 189,647,000 lbs. was greater than the 153,668,000 lbs. so processed in February, 1943.

Another decline was registered in

output of canned meat and meat food products. The total for all items was 198,479,000 lbs. compared with 222,981,000 lbs. a year ago and 205,259,000 lbs. canned in January of this year. All classes of meat were canned in smaller volume than a month earlier.

The output of sliced bacon continued heavy, but production is falling off compared with that of late months of 1943. During February 40,327,000 lbs. of sliced bacon was produced, compared

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION					
	Feb. 1944	Feb. 1943	Jan.-Feb.		
	lbs.	lbs.	1944, lbs.	1943, lbs.	
Meat placed in cure—					
Beef	8,807,000	12,366,000	17,318,000	21,938,000	
Pork	378,664,000	251,707,000	785,579,000	555,548,000	
Smoked and/or dried—					
Beef	4,679,000	2,742,000	9,351,000	5,800,000	
Pork	189,647,000	133,668,000	398,172,000	320,450,000	
Sausage—					
Fresh (finished)	33,735,000	20,053,000	72,482,000	60,430,000	
Smoked and/or cooked	64,989,000	72,011,000	132,324,000	145,960,000	
To be dried or semi-dried	9,547,000	10,696,000	16,733,000	21,113,000	
Total sausage	108,271,000	112,760,000	223,589,000	227,500,000	
Loaf, head cheese, chili con carne, jellied products, etc.	14,625,000	22,513,000	29,768,000	43,272,000	
Bacon—(sliced)	40,327,000	28,711,000	87,056,000	58,618,000	
Cooked meat—					
Beef	2,774,000	819,000	5,415,000	1,582,000	
Pork	42,758,000	19,233,000	85,921,000	39,777,000	
Canned meat and meat food products—					
Beef	12,220,000	11,797,000	24,580,000	29,782,000	
Pork	86,924,000	100,981,000	176,649,000	205,115,000	
Sausage	19,033,000	27,705,000	40,455,000	58,114,000	
Soup	32,292,000	20,434,000	65,832,000	42,810,000	
All other	48,010,000	62,064,000	96,219,000	140,132,000	
Total canned meat	198,479,000	222,981,000	403,738,000	476,956,000	
Lard—rendered, refined, canned	430,268,000	223,537,000	865,740,000	516,186,000	
Fork fat—rendered, refined, canned	41,471,000	24,932,000	80,907,000	54,196,000	
Oleo stock	13,922,000	12,618,000	26,652,000	25,040,000	
Edible tallow	9,000,000	8,494,000	18,001,000	16,000,000	
Compound containing animal fat	16,105,000	26,741,000	33,006,000	58,020,000	
Oleomargarine containing animal fat	5,303,000	6,627,000	10,540,000	12,701,000	
Miscellaneous	4,081,000	1,037,000	8,000,000	2,300,000	

These figures represent "Inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

CUT-OUT RESULTS SHOW SLIGHT IMPROVEMENT AS HOG PRICES EASE

(Chicago costs and prices, first four days of week.)

Hog prices averaged a little lower on the Chicago market during the first four days of this week, compared with the like period a week earlier, and hog costs eased a little. Product prices remained at the ceiling level and the light

butchers cut out with a minus margin of 21c per cwt. against 27c a week earlier and the medium butchers cut at a loss of 58c compared with 60c last week. Detailed cut-out figures are shown in the accompanying table.

	180-220 lbs.—Value				220-240 lbs.—Value				240-270 lbs.—Value						
	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt.	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt.	Pet. live wt.	Pct. fin. yield	Price per lb.	per cwt.			
Regular hams	14.0	20.2	\$ 3.00	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07	13.0	18.1	25.00	4.18		
Skinned hams															
Picnics	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54	5.4	7.5	30.00	1.08	1.50
Boston butts	4.3	6.1	24.5	1.05	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.96	1.38
Lombs (blade in)	10.1	14.6	23.8	2.35	3.40	9.9	13.9	21.8	2.16	3.08	9.7	13.6	20.8	2.02	2.32
Bellies, S. P.	11.1	15.9	17.3	1.92	2.75	9.6	13.5	16.8	1.58	2.20	4.0	5.5	15.3	.61	.84
Bellies, D. S.															
Fat backs															
Plateau and jowls	2.9	4.1	11.1	.28	.41	3.1	4.3	10.5	.34	.47	4.6	6.3	11.0	.51	.49
Raw leaf	2.2	3.2	12.4	.47	.40	2.3	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.28
P. S. lard rend. wt.	12.9	18.1	12.8	1.05	2.25	11.4	16.0	12.8	1.46	2.00	10.4	14.2	12.8	1.83	1.82
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	15.5	.22	.31	1.6	2.3	12.0	.19	.20
Regular trimmings	3.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72	2.9	4.0	17.5	.51	.70
Feet, tails, neckbones	2.0	2.9	—	.12	.18	2.0	2.8	—	.12	.17	2.0	2.8	—	.12	.18
Offal and miscellaneous														.52	.70
Credit for subsidy														1.30	1.30
TOTAL YIELD AND VALUE	70.0	100.0	—	\$14.43	\$20.61	71.5	100.0	—	\$14.11	\$19.72	72.0	100.0	—	\$14.05	\$19.82
Cost of hogs															
Condensation loss															
Handling and overhead															
TOTAL COST PER CWT.				\$14.64	\$20.91				\$14.69	\$20.54				\$14.65	\$20.25
TOTAL VALUE				14.48	20.61				14.11	19.72				14.05	19.82
-Cutting margin				.21	.30				.58	.82				.60	.83
+Cutting margin				—	—				—	—				—	—
-Margin last week				.27	.30				.00	.85				.60	.88
+Margin last week				—	—				—	—				—	—

with 46,729,000 lbs. in January and only 28,711,000 lbs. in February last year.

Lard output in February was again heavy, due to huge slaughter of hogs. The same was true of pork fat. All lard produced totaled 430,268,000 lbs. compared with 223,537,000 lbs. in the same month last year. Production in January was about 5,000,000 lbs. heavier than in February. Pork fat output was 41,471,000 lbs., compared with 24,932,000 in February last year and 39,438,000 lbs. in January this year.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during January, 1944, compared with a year earlier:

	Jan., 1944	Jan., 1943
	Ibs.	Ibs.
Butter culture	17	450
Butter flavor	1	557
Citric acid	885,517	85,695
Cottonseed oil	21,598,844	28,956,734
Cottonseed stearine	8,013	2,460
Derivative of glycerine	79,946	101,384
Diacyl	76	100
Lecithin	44,171	44,412
Milk	7,627,511	9,462,823
Monostearine	33,513	11,818
Neutral lard	635,380	1,063,417
Oleo oil	659,067	1,883,230
Oleo stearine	236,786	350,462
Ole stock	61,836	341,215
Peanut oil	1,200,213	8,812
Salt	1,387,844	1,739,537
Soda (benzoate of)	27,822	52,517
Soybean oil	10,367,588	11,710,876
Soybean stearine flakes	5,106	85,313
Tallow	22,630	8,856
Vitamin concentrate	9,377	
Total	44,800,904	55,886,188

PACKERS REPORT BEEF SUPPLY DWINDLING IN RELATION TO DEMAND

Increasingly short supplies of beef, veal and lamb, and increasingly plentiful supplies of sausage and many pork items, including bacon, are shown in a monthly nation-wide survey of the civilian demand and supply situation just completed by the American Meat Institute. The survey was made at the request of OPA rationing officials among meat packing plant operators, sales managers and branch house managers in all sections of the country. The results reflect diminishing receipts of cattle, calves and lambs during the early part of March.

During the period covered by the survey—March 6 through March 11—88 per cent of those answering the questionnaire reported that beef hindquarters were in short supply, whereas in a comparable period in February, 77 per cent reported short supplies. Beef forequarters were reported in 76 per cent of the answers to be in short supply, against 51 per cent in February.

In the case of veal, 73 per cent reported short supplies, whereas in February 67 per cent so reported. During the March period, hindquarters of lamb were reported in short supply in 70 per cent of the answers, whereas in March 56 per cent reported lamb hindquarters to be in short supply.

Meat Products Sent to Axis-Held Prisoners

During the past year 13,884,540 lbs. of meat and meat products were shipped, through the American Red Cross, to American and United Nations prisoners of war, it is disclosed. These meat items were included in the 7,405,088 prisoner-of-war food parcels packed by Red Cross volunteers which were delivered through the International Red Cross Committee to prisoner-of-war camps in Axis nations and in the Far East. Included in the standard food parcels were 12 oz. each of pork luncheon meat and corned beef, and 6 oz. of liver paste. Each parcel shipped to the Far East included an additional 12-oz. can of pork luncheon meat. The contents of each standard prisoner-of-war food parcel weigh approximately eight lbs.

In the case of pork, 84 per cent of the answers reported sliced bacon to be in plentiful supply with bacon ends being reported by 93 per cent to be in plentiful supply. Large supplies were reported in the case of pork shoulders, butts and hams. Also, there was a plentiful supply of pork sausage, frankfurters, bologna and liver sausage.



Cleaning Cutting Room Floors Faster, Easier!

Because of their exceptional grease and dirt-removing properties, you'll find specialized Oakite materials particularly effective in cleaning cutting room floors. They make easy work of THOROUGHLY removing blood, grease, dirt and other accumulations.

Also Oakite cleaning is FASTER. Merely apply the recommended solution as directed, rinse, and your cutting room floor is completely clean and sanitary. No time-taking, laborious scrubbing, brushing or scouring is necessary.

FREE DIGEST

Write for helpful 17-page Oakite Meat Packers Digest giving full details on this and many other essential meat packing and sausage plant sanitation and maintenance jobs. FREE!

- ASK US ABOUT
- Cleaning Portable Racks
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Technical Service Representatives in All Principal Cities of the United States and Canada

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"BOSS" MEAT DISPENSER



Here is an appliance that is not only a great convenience to dispensers of chopped meats, but will enable you to pack your products in handy appetizing packages.

The dispenser is made in two styles: Size 1 made only for dispensing 1 lb. of meat at a time; size 2, which can be adjusted to dispense from $\frac{3}{4}$ of a pound to 4 pounds at a time.

Another "BOSS" Feature that gives
Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio
Chicago Office: 824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

+Carcass Beef

Week ended
March 23, 1944
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., commercial, all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial and good, all wts.	17%
Cow, utility, all wts.	15%
Hindquarters, choice	23
Forequarters, choice	18%
Cow hindquarters, good and commercial	19
Cow forequarters, good and commercial	16%

+Beef Cuts

Steer, hfr., short loins, choice	22%
Steer, hfr., short loins, good	20%
Steer, hfr., short loins, commercial	20%
Steer, hfr., short loins, utility	22%
Cow, short loins, good and commercial	23%
Cow, short loins, utility	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., round, commercial	19
Steer, hfr., round, utility	16%
Steer, hfr., loin, choice	20%
Steer, hfr., loin, good	22%
Steer, hfr., loin, commercial	23%
Cow, loin, good and commercial	20%
Cow, loin, utility	19%
Cow round, good and commercial	19
Cow round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, good and commercial	21%
Cow rib, utility	18%
Steer, hfr., sirloin, choice	27%
Steer, hfr., sirloin, good	26
Steer, hfr., sirloin, commercial	21%
Steer, hfr., cow flank, all grades	18%
Cow sirloin, good and commercial	21%
Cow flank, all grades	23%
Steer, hfr., flank steak, all grades	23%
Steer, hfr., reg. chuck, choice	20%
Steer, hfr., reg. chuck, good	19
Steer, hfr., reg. chuck, commercial	17%
Steer, hfr., reg. chuck, utility	15%
Cow reg. chuck, good and commercial	17%
Cow reg. chuck, utility	15%
Steer, hfr., c.c. chuck, choice	18%
Steer, hfr., c.c. chuck, good	18
Steer, hfr., c.c. chuck, commercial	16%
Steer, hfr., c.c. chuck, utility	15%
Cow, c.c. chuck, good and commercial	16%
Cow, c.c. chuck, utility	15%
Steer, hfr., forequarters, all grades	12%
Cow forequarters, all grades	12%
Steer, hfr., brisket, choice	16%
Steer, hfr., brisket, good	16%
Steer, hfr., brisket, commercial	14%
Steer, hfr., brisket, utility	14%
Cow brisket, good and commercial	14%
Cow brisket, utility	14%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20
Cow back, good and commercial	18%
Cow back, utility	16%
Steer, hfr., arm chuck, choice	19
Steer, hfr., arm chuck, good	18
Cow arm chuck, good and commercial	17
Cow arm chuck, utility	15%
Steer, hfr., short plate, good and choice	14%
Steer, hfr., short plate, good and utility	13%
Cow short plate, good and commercial	13%
Cow short plate, utility	13%

*Quotations on beef items include permitted additions for Zone 3, plus 25¢ per cwt. for local delivery.

Veal—Hide on

Cheese carcass	20%
Good carcass	19%
Choice saddles	23%

*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or frozen	22%
Sweetbreads	28%
Ox-tails, under ½ lb.	28%
Tripe, scalded	13 @4%
Tripe, cooked	15 @8%
Livers, unblemished	23%
Kidneys	11%

*Quoted below ceiling.

*Veal Products

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	39%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	25%
Good lambs	23%
Medium lambs	21%
Choice hind saddle	29%
Good hind saddle	21%
Choice fore	21%
Good fore	20%
Lamb tongues, Type A	14%

**Mutton

Choice sheep	126%
Good sheep	118%
Choice saddles	120%
Good saddles	14%
Choice fore	98%
Good fore	90%
Mutton legs, choice	168%
Mutton loins, choice	116%

*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22%
Picnics	19@19%
Tenderloins	31%
Skinned shoulders, bone in	21%
Spareribs, under 3 lbs.	15%
Boston butts, 4 to 8 lbs. av.	24%
Boneless butts, cellar trim	29
Neck bones	13@4
Pork feet, short cut	4
Kidneys	11@10
Livers, unblemished	11@13
Brains	16@11
Ears	16@6
Snots, lean out	16@9
Snots, lean in	17@10%
Heads	8%
Chitterlings	8

*Prices carlot and loose basis.

*Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26%
Fancy skinned hams, 14/16 lbs., parchment paper	26%
Picnics 4/8 lbs., short shank, wrapped	26
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	40%
Inside, C Grade	40%
Outsides, C Grade	44%
Knuckles, O Grade	42%

*Quotations on pork items include additional 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 5,000 lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$2.50
Lamb tongue, short cut, 200-lb. bbl.	23.50
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Beef neck pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

*Quotation on pork items are for less than 5,000 lbs. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.

Regular pork trimmings

Special lean pork trimmings 85%

Extra lean pork trimmings 95%

Fork cheek meat

Pork hearts

Pork liver, unblemished

Boneless bull meat

Boneless chuck

Beef trimmings

Dressed canners

Dressed cutter cows

Dressed bologna bulls

Tongues, canner, fresh or frozen

*Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice, in hog bungs	55
Thuringer	31
Farmer	41
Hofstetler	41
B. G. salami, choice	54
Milano salami, choice, in hog bungs	unquoted
B. C. salami, new condition	32
Frisées, choice, in hog middies	unquoted
Genoa style salami, choice	68
Pepperoni	50%
Mortadella, new condition	28
Cappicola (cooked)	45
Prosciutto hams	36%

*DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	
Pork sausage, bulk	
Frankfurters, in sheep casings	
Frankfurters, in hog casings	
Bologna, natural casings	
Bologna, in artificial casings	
Liver sausage, fresh, in beef casings	
Liver sausage, fresh, in hog bungs	
Smoked liver sausage in hog bungs	
Head cheese	
Nut bread, natural casings	
Minced luncheon, natural casings	
Tongue and blood	
Blood sausage	
Souse	
Polish sausage	

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats when no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

(C. B. Chicago)

Nitrites of soda (Chgo. w/hse stock):

In 425-lb. bbls., delivered

Saltpepper, less than ton lots, f.o.b. N.Y.:

Dbl. refined granulated

Small crystals

Medium crystals

Large crystals

Pure rfd. gran. nitrate of soda

Pure rfd. powdered nitrate of soda

Salt, per ton, in minimum car of 80,000 lbs.

Only, f.o.b. Chicago, per ton:

Granulated, kiln dried

Rock salt

Steak salt

MARKET PRICES

New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commercial	19
Steer, heifer, utility	17
Cow, good and commercial	19

The above quotations do not include charges for koshering but do include 50¢ per cwt. for local delivery.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	21½
Steer, heifer, triangle, good	19½
Steer, heifer, triangle, commercial	19½
Steer, heifer, triangle, utility	17½
Steer, hfr., reg. chuck, choice	24
Steer, hfr., reg. chuck, good	22½
Steer, hfr., reg. chuck, commercial	21½
Steer, hfr., reg. chuck, utility	18½

Above quotations include permitted additions for Zone 9, plus 50¢ per cwt. for koshering plus 50¢ per cwt. for local delivery.

Steer, heifer, rib, choice	25½
Steer, heifer, rib, good	24½
Steer, heifer, rib, commercial	22½
Steer, heifer, rib, utility	20½
Steer, hfr., loin, choice	21
Steer, hfr., loin, good	20½
Steer, hfr., loin, commercial	21½
Steer, hfr., loin, utility	21½

Above prices are for Zone 9, plus 50¢ per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	23½
Shoulders, regular	20½
Butts, regular, 4/8 lbs.	24½
Hams, regular, under 14 lbs.	23½
Hams, skinned, fresh, under 14 lbs.	25½
Picnics, fresh, bone in	19½
Pork trimmings, extra lean	31½
Pork trimmings, regular	19½
Sparclips, medium	13½

Pork loins, fresh, 10/12 lbs.	26½
Shoulders, regular	21½
Butts, boneless, C. T.	31
Hams, regular, under 14 lbs.	24
Hams, skinned, under 14 lbs.	26
Picnics, bone in	19½
Pork trimmings, extra lean	31½
Pork trimmings, regular	19½
Sparclips, medium	19
Boston butts, 4/8 lbs.	27½

*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down	44
Cooked hams, skinless, fatted, 8 lbs. down	47½

*SMOKED MEATS

Regular hams, under 14 lbs.	28
Regular hams, 14½ lbs.	27½
Regular hams, over 18 lbs.	26½
Skinned hams, under 14 lbs.	30%
Skinned hams, 14½ lbs.	30
Skinned hams, over 18 lbs.	29
Picnics, bone in	26%
Bacon, western, 8/12 lbs.	26½
Bacon, city, 8/12 lbs.	25
Beef tongue, light	31
Beef tongue, heavy	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, fat in	18
March 22, under 80 lbs.	317.36
81 to 99 lbs.	18.35
100 to 119 lbs.	18.59
120 to 136 lbs.	19.00
137 to 153 lbs.	19.17
154 to 171 lbs.	19.04
172 to 188 lbs.	18.98

***DRESSED VEAL

Hide off

Choice, 50@275 lbs.	.2213
Good, 50@275 lbs.	.2113
Common, 50@275 lbs.	.1913
Utility, 50@275 lbs.	.1713

***Quotations are for zone 9 and include 50¢ for delivery. An additional 1/4¢ per cwt. is permitted if wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice	26½
Lamb, good	25
Lamb, commercial	23
Lamb, commer.	13½
Lamb, commer.	12½

**Quotations are for zone 9, plus 50¢ for koshering.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 23, 1944

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	21½
10-12	21½
12-14	21½
14-16	20%

BOILING HAMS

Fresh or Frozen	S.P.
16-18	20%
18-20	19½
20-22	19½

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	23½
12-14	23½
14-16	22½
16-18	22½
18-20	21%
20-22	21%
22-24	21%
24-26	21%
25-30	21%
25/up	21%

PICNICS

Fresh or Frozen	S.P.
4-6	19½
6-8	19½
8-10	19½
10-12	19½
12-14	19½

Short shank ½c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	S.P.
6-8	18½
8-10	17½
10-12	17½
12-14	16½
14-16	16½
16-18	15½

D. S. BELLIES

Clear	S.P.
18-20	14½
20-25	14½
25-30	14½
30-35	14½
35-40	14½
40-50	14½

GREEN AMERICAN BELLIES

16-20	13½
20-25	13½
25 and up	13½

FAT BACKS

Green or Frozen	Cured
6-8	10½
8-10	10½
10-12	10½
12-14	10½
14-16	10½
16-18	11½
18-20	11½
20-25	11½

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	10½
Clear plate	9½
Jowl butts	9½
Square jowls	11

*Quoted below ceiling.

*FANCY MEATS

Tongues, Type A	23½
Sweetbreads, beef, Type A	24½
Sweetbreads, veal, Type A	41½
Beef kidneys	12½
Lamb kidneys	20½
Livers, beef, Type A	24½
Oxtails, under ½ lb.	9½

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

FUTURE PRICES

SATURDAY, MARCH 18, 1944
THROUGH FRIDAY, MARCH 24, 1944

LARD	CLOSE
Mar.	No bids or offerings.
May	15.50
June	15.50
July	15.50

LARD

Saturday, Mar. 18 13.90n 12.80n 12.75n

Monday, Mar. 20 13.90n 12.80n 12.75n

Tuesday, Mar. 21 13.90n 12.80n 12.75n

Wednesday, Mar. 22 13.90n 12.80n 12.75n

Thursday, Mar. 23 13.90n 12.80n 12.75n

Friday, Mar. 24 13.90n 12.80n 12.75n

Cash Loose Leaf

Saturday, Mar. 18 13.90n 12.80n 12.75n

Monday, Mar. 20 13.90n 12.80n 12.75n

Tuesday, Mar. 21 13.90n 12.80n 12.75n

Wednesday, Mar. 22 13.90n 12.80n 12.75n

Thursday, Mar. 23 13.90n 12.80n 12.75n

Friday, Mar. 24 13.90n 12.80n 12.75n

Packers' Wholesale Prices

Refined lard, tierses, f.o.b. Chicago C. L. 14.55

Kettle rend., tierses, f.o.b. Chicago C. L. 15.05

Leaf, kettle rend., tierses, f.o.b. 15.05

Chicago C. L. 15.55

Neutral, tierses, f.o.b. Chicago C. L. 15.55

Shortening, tierses, c.s.f. 15.55

JANUARY MEAT CONSUMPTION

Federally inspected meats available for consumption in January, 1944:

BEEF AND VEAL

Total Consumption	Per Capita
609,533,000 lbs.	4.44 lbs.
546,821,000 lbs.	4.06 lbs.

PORK (INC. LARD)

Jan., 1944	1,070,148,000 lbs.
Jan., 1943	707,965,000 lbs.

LAMB AND MUTTON

Jan., 1944	68,700,000 lbs.
Jan., 1943	58,877,000 lbs.

TOTAL

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Although slaughter of hogs has gradually declined, volume still remains sharply above a year ago. However, the amount of product offered in the form of tallow and greases continues rather light, with no definite explanation offered for the condition. Most quarters reported light offerings all week, although several tanks of fancy tallow cleared at 8½c; special tallow at 8½c, and lower grades all at respective ceilings, f.o.b. shipping points. A moderate amount of grease moved during the week with white grease at 8½c, B-white grease at 8½c, and some yellow grease at 8¾c.

FDO No. 42 was amended by the WFA to make several changes in the regulations affecting the use of fats and oils. Makers of printers' inks, soap manufacturers and paint producers will benefit from the order.

STEARINE.—Trade here remains as quiet as ever. A few buyers are fortunate enough to be able to obtain some stearine, but trading as a whole is very quiet. The ceiling price of 10.61c is quoted at all times.

NEATSFOOT OIL.—There is practically no business reported in this oil for it still remains under allocation. Demand is unsatisfied and most any amount of product could be moved if it were offered.

OLEO OIL.—Ceiling quotations of 13.04c on extra oleo oil, in tierces, and 12.75c for prime oleo oil, in tierces, continued to be quoted in this market.

GREASE OIL.—There is no let-up in demand for the grease oils. However, movement to consumer channels is limited because of the small amount of product offered. Quotations are: No. 1, 14½c; prime burning, 15½c; prime edible, 15c; special No. 1, 13%, and acidless tallow oil, 13½c.

VEGETABLE OILS

It was another featureless week in vegetable oil markets. Trading remained more or less routine, for most outfits are sold up on production. Full ceiling prices quoted on all offerings.

PEANUT OIL.—A firm market was reported in this oil with most stock booked well ahead. Crude was quoted at the ceiling of 13c in the Southeast. The government has placed the 1944 intended acreage of peanuts at 4,704,000 acres, compared with 5,202,000 acres last year, and a ten-year average of 2,402,000 acres. Plantings of peanuts are in progress in the lower South, although retarded by bad weather.

SOYBEAN OIL.—Not a great deal of buying interest was noticed in this market during the week and volume of trading was very light. This situation is attributed by the trade to the slowness of the government in answering refiners' inventory reports. Crude in tank cars is quoted at 11½c, f.o.b. Decatur, while refined, unbleached and undeodorized is quoted at 12.59c f.o.b.

OLIVE OIL.—There have been no further developments in the Spanish and North African trade situation; so with trade entirely dependent upon the limited domestic production, little oil is available in drums. Production of California edible oil is sold well ahead and occasional lots were absorbed at ceiling prices.

COTTONSEED OIL.—Offerings of this oil were practically nil this week with most operators sold up on production. Interest is fairly good.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unit	Ammonia
Ton	\$3.50

Unground, loose	\$1.75
Liquid, stick, tank cars	\$1.75 @ \$3.00

Packinghouse Feeds

Carries,	Per ton
65% digester tankage, bulk	\$7.00
60% digester tankage, bulk	7.00
55% digester tankage, bulk	7.00
50% digester tankage, bulk	6.25
45% digester tankage, bulk	5.40
50% meat and bone meal scraps, bulk	7.00
†Bloodmeal	8.00
Special steam bone-meal	50.00 @ \$5.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Per ton	
Steam, ground, 3 & 50	\$5.00 @ \$4.00
Steam, ground, 2 & 20	\$5.00 @ \$4.00

Fertilizer Materials

Per ton	
High grade tankage, ground	\$8.00
10@11% ammonia	\$8.85 @ 4.00
Bone tankage, unground, per ton	\$0.00 @ \$1.00
Hoof meal	4.25 @ 4.00

Dry Rendered Tankage

Per unit	
Hard pressed and expeller unground	\$1.25
45 to 75% protein	\$1.25

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$1.00
Hide trimmings (limed)	\$1.00
Sinews and plazies (green, salted)	\$1.00

Per ton

Cattle jaws, skulls and knuckles	\$45.00
--	---------

Pig skin scraps and trim, per lb.	7.75 @ 7%
--	-----------

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Per ton	
Round shins, heavy	\$70.00 @ \$6.00
Flat shins, heavy	70.00
Light	\$5.00 @ \$7.00
Blades, buttocks, shoulders & thighs	\$2.50 @ \$2.00
Hoofs, white	\$5.00 @ \$7.50
Hoofs, house run, assorted	40.00
Junk bones	25.00

*Delivered Chicago.

Animal Hair

Winter coil, dried, per ton	\$	00.00
Summer coil dried, per ton	\$	32.00
Winter processed, lb.	\$0.00	
Winter processed, gray, lb.	\$0.00	
Cattle switches	4 @ 4%	

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Canadian Plant, Windsor, Ontario



HIDES AND SKINS

Domestic hide and calfskin markets quiet—Action expected as soon as permits released Mar. 27.—Domestic hogskin ceiling still awaited.

Chicago

HIDES.—There was no possibility of any action in domestic packer hide or calfskin markets this week. The last WPB buying permits were well filled before Mar. 11, the expiration date, and new permits covering March hides will not be released until Mar. 27. The local traders have been devoting their time to lining up offerings for their regular buyers, in anticipation of quick action as soon as permits are released for trading.

This is particularly true of the small packer market. Quite a few country hides were left over unsold when the last permits were filled. While a good many of the unsold hides were said to run 60 lb. and over, there were some hides averaging around 55 lbs. still on the market at the permit expiration date. Buyers are inclined to favor the small packer market in preference to the country stock, but they appear more interested in discovering fairly light average offerings of small packer hides, and such hides will probably be lined up

for quick action early next Monday.

There appears to be very little expectation among buyers that the carry-over of country hides will be sufficient to cause any easiness in the pricing situation. Country slaughter will fall off sharply when the weather warms in a month or so, and it is likely that holders of country hides will prefer to carry them for a while rather than accept prices under the ceiling basis.

The new beef set-aside order, mentioned here a month ago, becomes effective April 1, requiring all packers slaughtering 52 or more head of cattle per week that will produce "Army Style" beef, grading "Utility" or better, to reserve 50 percent of all such beef meeting Army specifications for Government purchase. Implied in this order is the necessity of taking on Federal Inspection or reducing slaughter of such cattle to 51 head or less per week. Present indications are that this is likely to have less effect on small packer hide production than at first expected. A number of small killers are making arrangements to install inspection, and it has been indicated that where the proper effort is being made the enforcement will not be too strict at the start.

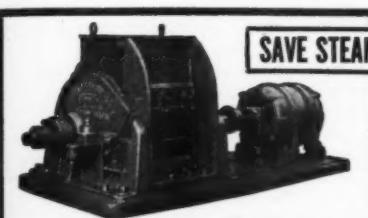
Total federal inspected cattle slaugh-

ter eased off slightly again during the week ended Mar. 18, with 172,225 head reported at 31 centers, as against 174,198 for previous week; total for corresponding week a year ago was 158,320 head. Calf slaughter was 80,584, as compared with 67,571 for previous week, and 55,038 for same week a year ago.

FOREIGN WET SALTED HIDES—

The South American market has been rather active. Late last week, 4,000 Municipal extremes and 2,000 light steers came to the States; England bought 5,000 light steers and 4,000 Municipal extremes, with 1,000 Anglo light steers later. Another purchase involved 2,750 LaPlata and 1,250 Gualeguaychu light standard steers, coming to the States. Early this week, England bought 2,000 Artigas and 2,000 Nacional steers; 4,000 LaPlata reject heavy steers and 1,700 Sansinena reject light steers sold to the States; another buyer took 3,000 Nacional steers. Later, 4,000 LaPlata heavy standard steers sold to the States, and 3,000 Sansinena heavy steers to England, both lots at 106 pesos.

SHEEPSKINS.—Packer shearing prices are not clearly defined at present. Shearing has started in the Southwest but receipts have fallen off since, although the kill is still above last year. Packer holdings are very light, with last fairly representative trading around \$1.60@1.65 for No. 1's, \$1.20@1.25 for No. 2's, and 85@95c for No. 3's. One small load of No. 1's, grading better



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than average, moved this week at \$1.70, but is not considered a market criterion, according to seller. The large buyers have ideas of \$1.30, 90¢ and 60¢ for the three grades, and indicate their ability to stay out of the market until the season of heavy production is under way; current buying interest is furnished by smaller buyers, who would probably have to pay prices about in line with last reported sales. There is no sign of any slackening in demand for sheepskin leather, mostly as a substitute for calfskin stock for pocket-books and novelties, and pickled skins are kept sold right up to production; individual ceilings by grades govern prices, with general market quotable \$7.75@\$8.00 per doz. packer sheep, and cocky winter lambs averaging 35@50¢ less. Negotiations are under way to have the CCC continue buying pulled wool after present contract expires Apr. 1, with some announcement expected next week. Some open trading is awaited to clarify the market on packer wool pelts; last trading by large mid-west packers was credited in a range of \$3.70@3.90 per cwt. live-weight basis, depending upon seller, for March pelts, with reports of an unsuccessful bid of \$3.85 per cwt. in one instance. March pelts usually make the top for the season. Outside small packer pelts range from \$2.75 each for very choice current take-off down to \$2.35 for accumulated earlier dating pelts.

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16½
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type	unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.96
Raw soap stocks: Cents per lb. div'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3½
East	3%
Corn foots, basis 50% T.F.A. Midwest	3%
East	3½
Soybean foots, basis 50% T.F.A. Midwest and West Coast	3%
East	3½
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11½
Corn oil, in tanks, f.o.b. mills.....	12%
Manufacturer to jobber prices, f.o.b.	

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The provision market was rather quiet as the week closed. Demand was good for light and medium green skinned hams but offerings were limited. Other pork items were none too plentiful but in good call. The Chicago hog market was 10 to 20¢ higher with a \$14.25 top.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 13.75b-13.95ax; May 14.00; July 14.00.

DFDO 75.2 ADMINISTRATION

Authority to grant exemptions, allocate set aside meat to governmental agencies and revise conversion factors under DFDO 75.2 has been delegated by the War Food Administration to the administrator or alternate administrator of the order. M. O. Cooper, Livestock and Meats Branch, Office of Distribution, has overall charge of FDO 75 and related orders, but the active administrator in charge of DFDO 75.2 is E. S. Waterbury, meat purchase division, Livestock and Meats Branch, Office of Distribution, War Food Administration, 5 So. Wabash ave., Chicago.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 18, 1944, were 6,311,000 lbs.; previous week, 6,831,000 lbs.; same week last year 6,875,000 lbs.; Jan. 1 to date, 69,772,000 lbs.; corresponding period a year earlier, 70,551,000 lbs.

Shipments of hides from Chicago for week ended March 18, 1944, were 4,503,000 lbs.; previous week, 3,692,000 lbs.; same week last year, 5,447,000 lbs.; Jan. 1 to date 74,584,000 lbs.; corresponding period in 1943, 51,774,000 lbs.

FDA PURCHASES

AND



ANNOUNCEMENTS

NOTICE.—Until further notice, all future purchases of lard will be limited to prime steam lard (or its equivalent), packed in drums, with lecithin added. There will be no further purchases, at this time, of prime steam, refined, or kettle rendered lard in other packages, the FSAC announced this week in Important Notice to Meat Packers-G-52. FSAC is not in a position to purchase rendered pork fat in any type of package at the present time.

This policy (which is subject to change if circumstances so require) supersedes any previous arrangements which have been made, such as the purchase of lard in 56-lb. containers to be stored in vendors' storage space for the account of the FSAC.

All rationable pork cuts, consisting of sweet pickled hams, picnics, and salted square cut and seedless bellies (not American cut bellies) should be packed for shipment in borax, the notice stated. Some vendors do not have facilities for borax packing. In such cases, vendors' offers of sweet pickled hams, picnics and salted square cut and seedless bellies should clearly indicate that vendors are in position to pack only in salt, and cannot pack in borax. In the absence of such a notation on the offers, it will be assumed that vendors will be in position to pack in borax after receipt of shipping instructions calling for such packing.

PURCHASES.—Purchases by the FSAC for the week ended March 18 included 17,464,000 lbs. lard; 120,900 bundles, 100-yards each, hog casings; 10,962,680 lbs. canned pork; 675,000 lbs. dehydrated pork; 17,964,100 lbs. cured

Hundreds of Nationally Known Prepared Foods Contain Strange Seasonings

WM. J. STANGE CO.

2530 W. MONROE ST., CHICAGO 12, ILL.

pork; 570,000 lbs. frozen pork livers; 164,300 lbs. frozen pork hearts; 660,000 lbs. packer hog sides; 524,600 lbs. frozen pork loins; 310,000 lbs. frozen beef; 355,700 lbs. frozen veal; 130,000 lbs. frozen lamb, and 183,900 lbs. frozen mutton.

ARGENTINE HIDE EXPORTS

Exports of hides and skins from Argentina during the first 11 months of 1943 increased 13.6 per cent in volume and 1 per cent in value compared with the corresponding period of 1942, according to the Department of Commerce. Cattle hide and sheepskin exports decreased 22 per cent in volume for the 11-month period while shipments of tanned hides more than doubled.

INDUSTRY'S MANPOWER NEEDS

The meat packing industry will need nearly 16,000 more employees this year than it did last year, when the industry prepared for market, the armed forces and our allies, 23,000,000,000 lbs. of meat, the War Manpower Commission announced this week. The industry is looking to the WMC to keep its employment force up to the point where it can handle 25,000,000,000 lbs. of meat or 2,000,000,000 lbs. more than in 1943.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES

	Week ended Mar. 24, '44	Prev. week	Cor. week, 1943
Hvy. nat. stns.	15½	15½	15½
Hvy. Tex. stns.	14½	14½	14½
Hvy. brnd' d stns.	14½	14½	14½
Hvy. Col. stns.	14	14	14
Ex-light Tex. stns.	15	15	15
Brnd' d cows...	14½	14½	14½
Hvy. nat. cows...	15½	15½	15½
Lt. nat. cows...	15½	15½	15½
Nat. bulls...	12	12	12
Brnd' d bulls...	11	11	11
Calfskins ...	23½/27	23½/27	23½/27
Kips, nat...	20	20	20
Kips, brnd' d...	17½	17½	17½
Slunks, reg...	11.10	11.10	11.10
Slunks, hrs...	55	55	55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	15	15	15
Branded all-wts...	14	14	14
Nat. bulls...	11½	11½	11½
Brnd' d bulls...	10½	10½	10½
Calfskins ...	20½/22	20½/22	20½/22
Kips...	18	18	18
Slunks, reg...	11.10	11.10	11.10
Slunks, hrs...	55	55	55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers...	15	15	14
Hvy. cows...	15	15	14
Bulls...	15	15	15
Extremes...	15	15	15
Bulls...	11½	11½	10
Calfskins ...	16	16	16
Kipkins...	16	16	16
Horeskinds ...	6.50/8.00	6.50/8.00	6.50/7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlings...	1.60	1.60	2.15
Dry pelts ...	25½/26	25½/26	27/28

War Meat Board Work

(Continued from page 16.)

smooth-working machinery of the board, he stated that it no longer finds it necessary to meet in full session every week except in times of stress, although the members are in touch with each other on specific problems every few days.

Most Washington officials get a bit cynical after a few months of dealing with politics on one hand and reluctant industrial concerns on the other. Mr. Reed, after many years in the livestock and meat industry, has a great deal of faith in the patriotism and willingness to cooperate of the large and small firms which make up our industry.

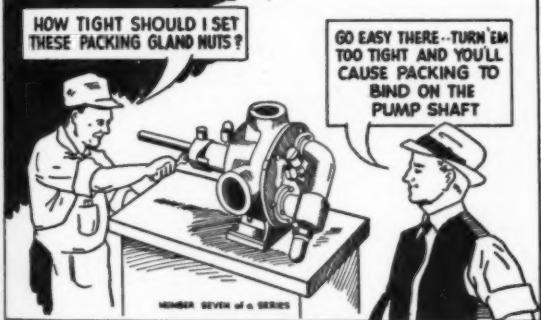
"I don't believe there is another industry," he said, "which has a record of voluntary cooperation comparable to the record made by the people who produce, process, and distribute meat and its by-products. This attitude is clearly demonstrated in the assistance which the industry has willingly given to the War Meat Board."

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 18, 1944, were reported as follows:

Week	Previous	Same
March 18	week	week '43

Cured meats, lbs.	18,162,000	20,774,000
Fresh meats, lbs.	30,431,000	39,545,000
Lard, lbs.	9,494,000	8,720,000



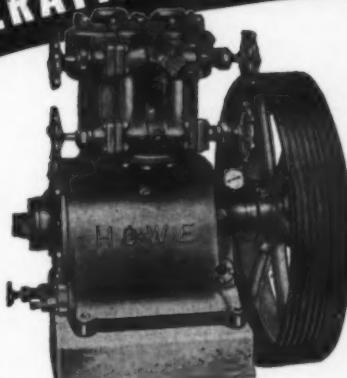
How To Get The Most Work Out Of Your VIKING PUMPS

Your Viking Pump will give better service if you are careful not to turn packing gland nuts up too tightly. Too much pressure will cause packing to bind on the pump shaft, causing the bearings to run hot and throwing an overload on the motor or engine. Because pumps are hard to get it pays to take good care of the ones you have. The Viking Service Manual tells you how. It gives you clear, practical help in mounting, operating and maintaining Viking Rotary Pumps. Write today for your copy of the Viking Service Manual. IT'S FREE and will be sent to you by return mail.



VIKING Pump COMPANY
CEDAR FALLS IOWA

**REPLACEMENT EQUIPMENT
OR A COMPLETE
REFRIGERATING PLANT**



Whatever your needs — a unit cooler, shell or tube condensers, coils, water or brine cooler, locker freezing units, or a complete refrigerating system, you can depend on Howe for top quality equipment. Howe Refrigeration Systems for freezing, cooling, or air conditioning are backed by over 30 years of refrigeration specialization and a world-wide reputation. For long years of extra service and exceptional low upkeep costs, be sure that your next compressor is a "Howe." Write for details on the refrigerating equipment in which you are interested.

HOWE ICE MACHINE COMPANY
2825 MONTROSE AVENUE CHICAGO 18, ILLINOIS

HOWE Refrigeration

LIVESTOCK MARKETS

Weekly Review

SUPPORT FOR HEAVY HOGS ENDS ON APRIL 15

Beginning April 15, support prices on live hogs will again apply only to good and choice barrows and gilts weighing from 200 to 270 lbs. The War Food Administration on that date will terminate the temporary emergency support program for hogs from 270 to 330 lbs.

On December 23, 1943, the WFA extended the hog price support program to cover weights from 270 to 300 lbs. in order to encourage orderly marketing and to protect farmers from prevailing heavy discounts for hogs over 270 lbs. For the same reason, the support program was extended on January 27 to weights from 300 to 330 lbs.

The termination action was taken in Amendment 13 to FDO 75, effective April 1.

CANADIAN CATTLE MARKETINGS

Present prospects indicate that Canadian cattle marketings in 1944 will be sufficient to supply the market, it is stated in a Department of Agriculture publication. Beef consumption was unusually large in 1943, because hog deliveries for domestic consumption were restricted throughout most of the year.

Hog deliveries were restricted in order that the British bacon contract might be fulfilled. Mutton and lamb consumption is relatively small compared with beef and pork. As soon as prospective restrictions on domestic distribution of pork come into effect, it is expected that consumers will again depend on beef for an unusually large proportion of their meat.

Cattle slaughterings in the last quarter of 1943 failed to rise to the seasonal peak levels expected on the basis of the large number of cattle on farms. The glut of hogs at packing plants in the late autumn was partly responsible for smaller cattle marketings, as hogs were given priority over cattle. Therefore, it appears that there is a large supply of cattle for market in the late winter and spring months of 1944.

LIVESTOCK AT 68 MARKETS

Receipts and disposition of livestock at public stockyards during January, 1944:

CATTLE

	Receipts	Local slaughter	Ship- ments
Jan., 1944	1,544,950	897,172	626,524
Jan., 1943	1,252,966	684,227	552,251
Jan. av. 5 yrs....	1,194,145	721,162	453,753

CALVES

	Receipts	Local slaughter	Ship- ments
Jan., 1944	418,915	286,418	121,956
Jan., 1943	362,861	217,413	145,781
Jan. av. 5 yrs....	447,695	273,629	171,018

HOGS

	Receipts	Local slaughter	Ship- ments
Jan., 1944	5,278,470	4,017,684	1,238,572
Jan., 1943	3,439,044	2,496,948	932,172
Jan. av. 5 yrs....	3,330,627	2,399,376	921,388

SHEEP AND LAMBS

	Receipts	Local slaughter	Ship- ments
Jan., 1944	2,010,066	1,240,316	777,448
Jan., 1943	1,945,753	1,141,851	801,977
Jan. av. 5 yrs....	1,786,775	1,062,965	720,076

CONTRACT LAMB REPORT

The weather over the main interior valleys of California during the middle of February was extremely cold, covering a period of about four days. Feed conditions presage a sub-normal season. Indications are that the spring lamb crop may be a trifle late. Early lambs in the Sacramento valley may be somewhat retarded, but in the San Joaquin valley lambs are apparently in fair condition, with grass prospects brighter.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 21, 1944, as reported by the Office of Distribution:

CATTLE:

Steers, good, averaging 902 lbs.....	\$ 17.00
Cows, canner and cutter.....	7.00 @ 8.00
Bulls, good and medium.....	12.00 @ 15.00
Bulls, cutter to common.....	9.00 @ 11.50

CALVES:

Weavers, good and choice.....	\$ 18.00 @ 18.10
Weavers, common and medium.....	10.00 @ 12.00
Weavers, culms.....	6.00 @ 8.00

HOGS:

Hogs, good and choice, 100@200 lbs.....	\$ 14.00
Hogs, good and choice, 200@300 lbs.....	14.00
Sows.....	11.00 @ 12.00

LAMBS:

Sheep and lambs.....	nominal
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Receipts of salable livestock at Jersey City market for week ended March 18, 1944:

	Cattle	Calves	Hogs	Sheep
Salable receipts	817	1,015	1,023	41
Total with directs	7,037	17,951	26,863	32,497
Previous week:				
Salable receipts	1,084	791	1,327	73
Total with directs	7,026	4,816	26,989	36,345
*Including hogs at 31st street.				

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., March 23.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c higher.

Hogs, good to choice:

160-180 lb.	\$ 11.20 @ 13.15
180-200 lb.	12.75 @ 13.00
200-330 lb.	13.35 @ 13.75
330-360 lb.	13.00 @ 13.00

Sows:

270-400 lb.	\$ 12.40 @ 12.90
400-450 lb.	12.20 @ 12.75

Receipts of hogs at Corn Belt markets for the week ended March 23:

	This week	Last week
Friday, Mar. 17.....	43,400	68,300
Saturday, Mar. 18.....	31,000	47,400
Monday, Mar. 20.....	40,200	47,100
Tuesday, Mar. 21.....	44,000	47,900
Wednesday, Mar. 22.....	51,700	47,000
Thursday, Mar. 23.....	35,600	45,800

Order Buyer of Live Stock L. H. McMURRAY

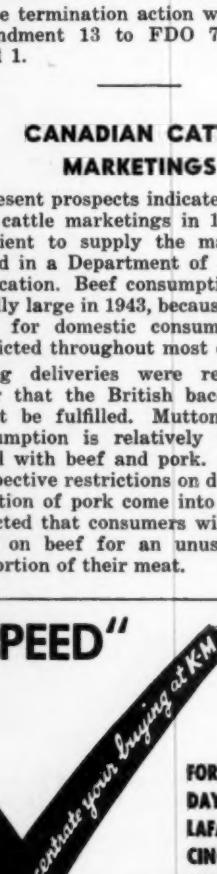
Indianapolis, Indiana

"SPEED"

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



Central LIVESTOCK ORDER BUYING CO.

South St. Paul, Minn. Billings, Mont.
West Fargo, N.D.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday March 18, 1944, as reported to The National Provisioner:

CHICAGO

Armour and Company, 7,536 hogs; Swift & Company, 2,573 hogs; Wilson & Co., 4,400 hogs; Western Packing Co., Inc., 5,394; Agar Packing Co., 6,663 hogs; Shippers, 7,232 hogs; Total, 24,424 cattle; 3,972 calves; 68,633 hogs; 19,900 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,911	580	8,817	3,974
Cudahy Pkg. Co.	1,863	507	3,417	3,391
Swift & Company	1,949	611	7,401	3,898
Wilson & Co.	1,903	536	4,387	2,708
Campbell Soup Co.	1,585	1
Others	4,350	4	1,842	904
Total	14,561	2,239	25,864	14,965

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,618	20,358	9,881	...
Cudahy Pkg. Co.	4,281	13,478	7,096	...
Swift & Company	3,623	10,323	5,324	...
Wilson & Co.	2,372	8,844	1,227	...
Others	20,620
Cattle and calves	Eagle Pkg. Co.	11
Omaha Pkg. Co.	118
Rothschild & Sons Co.	170
John Roth	164
Nebr. Beef Co.	766
Total	16,892	cattle and calves: 73,023 hogs, and 23,328 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,955	1,704	17,477	2,514
Swift & Company	2,034	1,457	15,874	1,970
Hunter Pkg. Co.	1,232	...	7,516	157
Hill Pkg. Co.	2,602	...
Krey Pkg. Co.	3,143	...
Laclede Pkg. Co.	2,500	...
Sleoff Pkg. Co.	515	...
Others	3,195	573	3,049	250
Shippers	4,971	1,716	19,583	...
Total	13,387	5,450	72,537	4,900

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,552	92	22,934	3,986
Armour and Company	4,390	7	27,909	8,349
Swift & Company	2,968	43	15,181	1,996
Others	300	1	30	...
Shippers	6,794	...	19,621	6,046
Total	18,022	143	85,675	20,377

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,323	208	8,231	13,546
Armour and Company	2,493	372	7,559	9,018
Others	1,997	5	1,668	4,122
Total	6,318	385	17,458	26,586

Not including 111 cattle and 24,175 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,197	571	5,628	661
Wilson & Co.	1,002	726	5,415	439
Others	175	1	780	...
Total	2,374	1,296	11,823	1,090

Not including 7 cattle and 7,611 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,130	300	8,905	1,946
Dunn & Ostertag	124	...	44	...
Fred W. Dold	107	...	945	...
Sandover Pkg. Co.	44	...	32	...
Others	3,320	...	684	66
Total	4,725	399	10,798	2,012

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,147	966	5,979	5,111
Swift & Company	740	600	6,497	5,549
Others	462	3	1,349	4
Total	2,349	1,560	13,825	10,655

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,955	141	6,019	7,190
Swift & Company	1,913	58	7,805	7,350
Cudahy Pkg. Co.	979	134	3,634	4,233
Others	2,769	107	2,645	665
Total	7,616	440	20,103	19,433

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	205	...
E. Kahn's Sons Co.	419	503	8,372	90
Lohr's Packing Co.	27	...	375	...
H. H. Meyer Pkg. Co.	16	...	5,102	...
J. A. Schlachter	315	121
J. F. Schrotz P. Co.	9	...	3,793	...
J. F. Steger Co.	282	188	...	88
Others	1,623	815	945	88
Shippers	66	96	3,396	...
Total	2,327	1,063	21,963	383
Net including 1,622 cattle, 5,587 hogs bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 23, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KAN. CITY ST. PAUL

BARROWS & GILTS:

Good and Choice:

120-140 lbs.	... \$11.50 @ 12.25	\$10.60 @ 11.85
140-160 lbs.	... 11.75 @ 13.25	11.60 @ 12.85	\$12.25 @ 13.15	\$11.60 @ 13.10	\$11.15 @ 12.25
160-180 lbs.	... 12.75 @ 13.75	12.60 @ 13.85	12.85 @ 13.85	12.10 @ 13.35	13.35 @ 13.75
180-200 lbs.	... 13.50 @ 14.25	14.10 @ 14.25	13.65 @ 13.75	13.60 @ 14.00	13.75 only
200-220 lbs.	... 14.50 @ 14.25	14.10 @ 14.25	13.60 @ 13.85	13.90 @ 14.00	13.75 only
220-240 lbs.	... 14.00 @ 14.10	14.10 @ 14.20	13.60 @ 13.85	13.90 @ 14.00	13.75 only
240-270 lbs.	... 14.00 @ 14.10	13.90 @ 14.20	13.60 @ 13.85	13.90 @ 14.00	13.75 only
270-300 lbs.	... 13.95 @ 14.05	13.75 @ 14.00	13.60 @ 13.85	13.90 @ 14.00	13.75 only
300-330 lbs.	... 13.90 @ 14.05	13.70 @ 13.85	13.60 @ 13.75	13.90 @ 14.00	13.75 only
330-360 lbs.	... 13.85 @ 14.00	13.50 @ 13.80	13.60 @ 13.75	13.65 @ 13.90	13.50 @ 13.75

Medium:

160-220 lbs.	... 11.00 @ 13.50	11.75 @ 13.85	12.25 @ 13.50	11.50 @ 13.75	11.75 @ 13.50
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SOWS:

Good and Choice:

270-300 lbs.	... 13.80 @ 13.85	13.60 @ 13.65	13.25 @ 13.35	13.35 @ 13.50	13.00 only
300-330 lbs.	... 13.75 @ 13.85	13.60 @ 13.65	13.25 @ 13.35	13.25 @ 13.40	13.00 only
330-360 lbs.	... 13.65 @ 13.75	13.60 @ 13.65	13.25 @ 13.35	13.25 @ 13.35	13.00 only
360-400 lbs.	... 13.65 @ 13.75	13.60 @ 13.65	13.25 @ 13.35	13.25 @ 13.35	13.00 only

Good:

400-450 lbs.	... 13.60 @ 13.65	13.60 @ 13.65	13.25 @ 13.35	13.15 @ 13.35	13.00 only
450-550 lbs.	... 13.50 @ 13.60	13.60 @ 13.65	13.15 @ 13.25	13.15 @ 13.35	13.00 only

Medium:

250-350 lbs.	... 11.00 @ 13.00	11.25 @ 13.50	12.75 @ 13.15	13.10 @ 13.40	12.50 @ 12.73
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Slaughter Cattle, Vealers & Calves:

STEERS, Choice:

700-900 lbs.	... 15.75 @ 16.75	15.25 @ 16.25	15.00 @ 16.25	15.00 @ 16.00	15.00 @ 16.00
900-1100 lbs.	... 16.00 @ 17.00	15.25 @ 16.25	15.25 @ 16.25	15.25 @ 16.25	15.25 @ 16.25
1100-1300 lbs.	... 16.00 @ 17.00	15.50 @ 16.50	15.25 @ 16.25	15.25 @ 16.25	15.25 @ 16.25
1300-1500 lbs.	... 16.00 @ 17.00	15.30 @ 16.50	15.25 @ 16.25	15.25 @ 16.25	15.25 @ 16.25

STEERS, Good:

700-900 lbs.	... 14.00 @ 15.75	14.00 @ 15.25	13.75 @ 15.25	13.75 @ 15.00	14.00 @ 15.25
900-1100 lbs.	... 14.00 @ 16.00	14.00 @ 15.25	13.75 @ 15.25	13.75 @ 15.00	14.00 @ 15.25
1100-1300 lbs.	... 14.00 @ 16.00	14.25 @ 15.50	14.00 @ 15.25	14.00 @ 15.25	14.00 @ 15.25
1300-1500 lbs.	... 14.00 @ 16.00	14.25 @ 15.50	14.00 @ 15.25	14.00 @ 15.25	14.00 @ 15.25

STEERS, Medium:

500-900 lbs.	... 11.50 @ 14.25	11.50 @ 13.75	11.25 @ 13.50	11.25 @ 13.50	11.00 @ 13.25
900-1000 lbs.	... 11.50 @ 14.25	11.75 @ 13.75	11.50 @ 13.50	11.50 @ 13.50	11.75 @ 13.75

HEIFERS, Good:

600-800 lbs.	... 15.25 @ 16.25	14.75 @ 15.50	14.75 @ 15.50	14.75 @ 15.75	14.75 @ 15.75
800-1000 lbs.	... 15.50 @ 16.50	14.75 @ 15.75	14.75 @ 15.75	15.00 @ 16.00	14.75 @ 15.75

HEIFERS, Medium:

500-900 lbs.	... 14.00 @ 15.25	13.50 @ 14.75	13.50 @ 14.75	13.50 @ 15.00	13.25 @ 14.75
900-1100 lbs.	... 14.25 @ 15.50	13.75 @ 15.00	13.75 @ 15.00	13.75 @ 15.25	13.50 @ 15.25

HEIFERS, Common:

500-900 lbs.	... 9.75 @ 11.50	9.75 @ 11.50	9.25 @ 11.25	9.00 @ 11.25	9.75 @ 11.00
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COWS, All Weights:

Good	... 12.50 @ 13.50	11.50 @ 12.75	11.50 @ 12.50	11.50 @ 12.50	10.50 @ 12.25
Common	... 10.75 @ 12.50	10.75 @ 11.50	10.00 @ 11.50	10.00 @ 11.50	8.75 @ 10.50
Cutter and common	... 7.25 @ 10.75	7.75 @ 9.75	7.50 @ 10.00	7.50 @ 10.00	7.00 @ 8.75
Canner	... 6.50 @ 7.25	6.25 @ 7.75	6.50 @ 7.50	6.00 @ 7.50	6.00 @ 7.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended March 18, 1944.

CATTLE			
	Week ended	Prev. week,	Cor.
Chicago	24,424	23,904	22,062
Kansas City	14,120	15,339	15,371
Omaha	20,057	21,006	18,143
East St. Louis	8,116	7,510	9,100
St. Joseph	8,564	7,224	6,485
Sioux City	11,499	11,558	10,824
Wichita	2,581	1,757	4,423
Philadelphia	3,415	2,241	1,454
Indianapolis	2,076	2,473	2,109
New York & Jersey City	10,306	10,657	7,277
Oklahoma City	3,679	5,016	6,362
Cincinnati	4,235	4,167	2,727
Denver	6,789	6,974	4,337
St. Paul	14,287	11,120	6,954
Milwaukee	3,169	3,164	2,380
Total	135,590	135,578	121,248
*Cattle and calves.			

HOGS			
	Week ended	Prev. week,	Cor.
Chicago	131,034	140,243	95,912
Kansas City	66,507	76,918	29,988
Omaha	72,223	80,191	45,433
East St. Louis	52,958	53,527	60,453
St. Joseph	40,349	39,521	33,109
Sioux City	55,141	58,641	24,754
Wichita	11,114	12,722	9,270
Philadelphia	16,626	16,158	13,538
Indianapolis	25,797	27,887	17,216
New York & Jersey City	57,027	61,693	41,959
Oklahoma City	19,434	20,815	12,199
Cincinnati	20,876	21,269	16,078
Denver	21,550	20,449	11,821
St. Paul	70,001	53,684	24,023
Milwaukee	11,468	11,218	7,336
Total	671,646	684,821	426,140

*Includes National Stockyards, E. St. Louis, and St. Louis, Mo.

SHEEP			
	Week ended	Prev. week,	Cor.
Chicago	19,900	12,492	19,787
Kansas City	17,172	20,070	18,435
Omaha	30,466	35,813	33,957
East St. Louis	4,900	4,045	8,082
St. Joseph	22,464	10,664	16,711
Sioux City	17,619	17,447	10,808
Wichita	2,047	5,662	2,047
Philadelphia	2,106	2,147	2,072
Indianapolis	1,080	1,324	1,028
New York & Jersey City	50,314	48,501	37,973
Oklahoma City	1,100	1,340	2,664
Cincinnati	407	423	401
Denver	12,294	12,721	8,845
St. Paul	11,038	12,215	8,144
Milwaukee	925	1,765	1,225
Total	196,740	183,084	176,164

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Mar. 18:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Mar. 15	210,000	672,000	235,000
Previous week	221,000	738,000	242,000
Year ago	230,000	429,000	268,000
1942	206,000	394,000	294,000
1941	186,000	431,000	243,000

At 11 markets:	Hogs
Week ended Mar. 18	583,000
Previous week	589,000
Year ago	338,000
1942	315,000
1941	362,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Mar. 18	155,000	516,000	159,000
Previous week	157,000	523,000	173,000
Year ago	158,000	295,000	190,000
1942	149,000	257,000	208,000
1941	129,000	300,000	190,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended March 18.

	Cattle	Calves	Hogs
Week ended March 18	1,263	445	22,084
Last week	1,969	581	26,360
Last year	906	76	13,990

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the War Food Administration, Office of Distribution.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
Week ending March 18, 1944	3,910	1,590	729
Week previous	3,891	1,547	490
Same week year ago	5,332	1,688	1,400
Week ending March 18, 1944	1,623	1,536	1,232
Week previous	1,505	1,028	1,001
Same week year ago	1,730	1,088	1,322
Week ending March 18, 1944	534	20	112
Week previous	663	12	135
Same week year ago	72	24	30
Week ending March 18, 1944	9,392	763	66
Week previous	9,273	919	882
Same week year ago	7,240	285	320
Week ending March 18, 1944	28,853	7,353	18,496
Week previous	29,540	9,003	14,983
Same week year ago	26,273	9,333	14,296
Week ending March 18, 1944	1,282	554	110
Week previous	1,714	32	56
Same week year ago	1,348	253	1,622
Week ending March 18, 1944	1,995,612	489,303	192,016
Week previous	2,505,784	570,689	260,181
Same week year ago	732,842	234,816	337,124
Week ending March 18, 1944	160,329	—	—
Week previous	89,757	—	—
Same week year ago	175,379	—	—

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
Week ending March 18, 1944	10,296	3,415	—
Week previous	10,656	2,241	—
Same week year ago	7,279	1,454	—
Week ending March 18, 1944	8,085	2,701	—
Week previous	7,964	2,466	—
Same week year ago	11,110	2,832	—
Week ending March 18, 1944	56,786	16,626	—
Week previous	61,022	16,158	—
Same week year ago	41,827	15,538	—
Week ending March 18, 1944	50,314	2,106	—
Week previous	48,523	2,017	—
Same week year ago	37,973	2,372	—

Country dressed product at New York totaled 8,730 veal, 1 hog and 350 lambs. Previous week 8,026

veal, 4 hogs and 331 lambs in addition to that shown below.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 17	1,017	444	20,979	4,467
Sat., Mar. 18	396	22	15,172	865
Mon., Mar. 20	18,888	960	37,041	6,602
Tues., Mar. 21	8,701	1,664	34,188	4,919
Wed., Mar. 22	14,384	1,508	29,839	6,929
Thurs., Mar. 23	4,500	800	21,000	6,500

*Week so far..... 46,473 4,962 122,068 24,950

Week ago..... 40,869 3,887 94,916 23,052

Year ago..... 37,767 4,273 75,550 30,245

Two years ago..... 36,562 4,454 72,030 44,132

*Including 226 cattle, 450 calves, 42,211 hogs and 1,351 sheep direct to packers.

SHIPPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 17	787	146	1,321	707
Sat., Mar. 18	25	—	244	397
Mon., Mar. 20	5,229	78	3,234	1,320
Tues., Mar. 21	3,466	196	659	570
Wed., Mar. 22	6,078	79	773	1,721
Thurs., Mar. 23	3,000	—	2,000	1,000

Week's total..... 17,773 353 6,066 4,251

Prev. week..... 15,358 338 5,707 6,627

Year ago..... 14,519 869 5,028 6,111

Two years ago..... 9,935 397 2,345 10,087

MARCH AND YEAR MOVEMENT

March..... 1944 1943 Year..... 1944 1943

Cattle..... 151,804 133,682 534,496 468,160

Calves..... 14,906 15,801 40,490 44,511

Hogs..... 469,191 331,361 1,812,740 1,823,412

Sheep..... 94,685 123,061 422,117 440,334

*All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 23:

Week ended March 23..... 77,433 66,485

Packers' purchases..... 9,231 7,816

Shipper's purchases..... 68,202 68,673

Total..... 86,664 74,301

LIVESTOCK AT 68 MARKETS

Receipts in February, 1944, local kill, shipments, as reported by the War Food Administration, Office of Dis-tribution:

CATTLE			
	Receipts	Local slaughter	Ship-ments
Feb., 1944	1,347,075	777,850	563,006
Feb., 1943	1,182,834	646,230	525,749
5-yr. Feb. av.	992,073	613,933	373,348

CALVES			
	Receipts	Local slaughter	Ship-ments
Feb., 1944	374,962	258,719	114,076
Feb., 1943	361,984	202,051	154,902
5-yr. Feb. av.	381,138	238,623	139,960

HOGS			
	Receipts	Local slaughter	Ship-ments
Feb., 1944	4,769,114	3,643,225	1,128,576
Feb., 1943	2,821,326	1,954,362	867,775
5-yr. Feb. av.	5,337,924	1,797,609	736,832

SHEEP AND LAMBS			
	Receipts	Local slaughter	Ship-ments
Feb., 1944	1,586,650	944,967	644,575
Feb., 1943	1,677,567	930,881	745,000
5-yr. Feb. av.	1,519,578	900,322	619,117

CANADIAN INSPECTED KILL

Canadian inspected slaughter in January, 1944, compared:

	Jan. 1944	Jan. 1943
Cattle	90,815	52,992
Calves	26,659	19,300
Hogs	941,067	515,319
Sheep	68,426	44,575

PACIFIC COAST LIVESTOCK

Receipts for five days ended March 18:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,012	441	4,610	668
San Francisco	400	40	2,200	800
Portland	1,800	230	4,560	000



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SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, February, 1944, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ¹	119,300	23,001	679,524	148,125
Denver	27,440	1,553	82,446	51,078
Kansas City	72,901	14,400	362,850	91,300
New York area ²	45,915	31,268	254,888	218,214
Omaha ³	95,290	5,535	403,581	152,278
St. Louis ⁴	41,511	25,408	464,554	20,492
St. Paul ⁵	51,253	1,252	269,598	92,494
St. Paul ⁶	61,627	49,963	514,353	68,506
All other stations	525,212	287,836	4,337,231	648,976
Total—	February 1,042,515	441,196	7,379,971	1,500,703
	January 1,141,081	467,677	7,639,352	1,932,987
5 yr. av. Feb.	1939-43	768,009	373,928	3,824,066

¹Includes Elburn, Ill. ²Includes Jersey City and Newark, New Jersey. ³Includes Lincoln, Nebraska. ⁴Includes National Stock Yards and East St. Louis, Ill. ⁵Includes Newport and St. Paul, Minnesota.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during January, 1944:

	Jan. 1944	Dec., 1943	Jan., 1948
Cattle—			
Steers	48.0	42.9	49.7
Heifers	12.8	10.8	...
Cows	36.2	45.0	...
Cows and heifers	49.0	53.8	46.8
Bulls and staggs	3.0	2.5	3.5
Canner and cutter ¹	17.0	25.0	...
Hogs—			
Bows	14.9	16.2	44.4
Barrows and gilts	34.7	38.4	55.0
Stags and boars	.4	.4	.6
Sheep and lambs—			
Lambs and yrigs	85.8	77.8	85.0
Sheep	14.2	22.2	15.0

¹Included in cattle classifications.

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Help Wanted

SALESMAN WANTED: To sell complete line of spices, seasonings and other items to meat packers and sausage makers. States of Missouri, Iowa, Minnesota, North and South Dakota. Only high type man considered. Salary and commission. Meat Industry Suppliers, 4432-40 S. Ashland Ave., Chicago 9, Ill.

SALESMAN

Nationally known company with well established business in meat and sausage packaging material wants an experienced salesman to handle their sales in the entire eastern part of the country. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling present substantial volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, draft status and other information of importance in this connection. W-622, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT AUDITOR (also assistant) must be familiar with provision and sausage costs, yields, etc. Able to make tests and establish standards. Possess ability to organize work. Cooperate with foremen. Give full details, experience, marital status, salary. Essential workers need release statement. W-628, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Assistant general manager for processing packing house who understands pork and beef operations thoroughly. State age, family and draft status, past employment, personal references and salary expected in application. Replies held strictly confidential. W-623, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working foreman for sausage manufacturing plant located in New York area, who can also handle help. Reply giving full details, stating age, experience and salary expected. Must have good references. W-626, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SAUSAGE FOREMAN: Who can take complete charge large production of high-grade sausage and specialties for eastern packer. W-629, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Draft exempt man for small plant. Must be experienced in sausage making, artery curing, pork cutting and beef boning. Good pay. Steady work. Good town in which to live in Eastern Okla. Future possibilities. W-630, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: MEAT PLANT SUPERINTENDENT

Large West Coast food distributing company has unusual opportunity for man qualified to manage complete plant operations in a medium-sized meat packing plant. Must be thoroughly experienced in slaughtering and processing of beef, pork and mutton. Experience in livestock buying and dressed meat sales not necessary. This permanent position offers an attractive salary and a substantial future to the man who has the necessary technical qualifications and management ability. Preferred age 35-42. If you feel you are qualified for this responsible position, send letter, giving complete details on age, draft status, education and employment record, and any other matter you consider pertinent. Replies held confidential and, if desired, may be made through a third party.

Write to 617

The National Provisioner
407 S. Dearborn St., Chicago 5, Ill.

Position Wanted

EXPERT in the production of fine quality and competitive sausage, outstanding line of lunch meats in variety, thoroughly schooled, competent and capable, draft exempt, married, is interested in a connection with a reliable and progressive organization, which has future possibilities. Can take complete charge and accept responsibility. Available immediately. W-607, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE executive, able and energetic, now employed, desires new connection. College education. Draft exempt, 20 years' experience as general manager, sales manager, purchasing agent, comptroller, etc. Familiar with present day government regulations, taxes, and personnel problems. Steady and aggressive. Best references. W-619, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

DRAFT exempt time study man familiar with piecework systems, labor cost accounting and industrial relations, wishes better location. Nineteen years operating experience with large packer. W-627, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TWENTY years' experience buying and selling beef, veal and lamb. All operations, boning, fabricating. Government business. Age 44. W-624, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Plants for Sale

FOR SALE: State inspected meat plant in lower Michigan. 9 acres of land, one mile from city limits on main highway. A-1 location and reputation, is now operating and doing a good business, fully equipped and priced to sell. Worth investigating. FS-625, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

KILLING plant for hog slaughter. In Chicago. Capacity 4000 hogs weekly. Can be increased by addition of cooler space and some equipment. FS-621, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING house for sale or lease. In Chicago. Capacity 900 cattle weekly. FS-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: at Monroe, La., small packing plant. For details—address MONROE PACKING COMPANY, 128 Jackson St., Monroe, Louisiana.

Miscellaneous

NEW YORK EXPORTER wants offerings carloads or L.C.L.—80 to 100 fat pork cured, short cuts, plates and navels. Prefer 200 lb. export barrels, but might use tierces. Send full information, quoting New York price, and price f.o.b. your siding. W-618, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

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Miscellaneous

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FOR SALE: 1—Ball Ice Machine Co. Ammonia Compressor, steam driven, 40 to 50 tons refrigeration, complete with ammonia condensers and a welded steel tank 3'x20' suitable for 150 lb. pressure; also wood and steel tanks, pumps, valves, pipe, fittings and boiler tubes.

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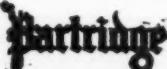
FOR SALE: One Calvert electric bacon derinder in excellent condition, complete \$275.00; Job Spokane. CARSTENS PACKING COMPANY, P. O. Box 2006, Spokane, Wash.

FOR SALE: 8-ANDERSON OIL EXPELLER No. 1, with feeders, tempering apparatus, 18 H.P. motors, rebuilt. CONSOLIDATED PRODUCTS CO., 18 Park Row, New York 7, N. Y.

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**in this Issue of
The National Provisioner**

Armour and Company	8
Atlantic Service Co.....	25
Central Livestock Order Buying Co.	40
Cincinnati Butchers' Supply Co., The	33
Cincinnati Cotton Products Co.....	30
Corn Products Sales Co.....	6
Cudahy Packing Co.....	28
Daniels Mfg. Co.....	43
Diamond Crystal Salt Co.....	17
Dole Refrigerating Co.....	37
Du Pont, E. I., de Nemours & Co.	3
Dupps, John J. Co.....	23
Fairbanks, Morse & Co.	27
Felin, John J., & Co., Inc.....	45
Girdler Corp., The.....	14
Globe Co.....	4, 5
Great Lakes Stamp & Mfg Co.	29
Griffith Laboratories, The...Third Cover	
Ham Boiler Corp.....	37
Howe Ice Machine Co.....	39
Hunter Packing Co.....	46
Hygrade Food Products Corp.....	46
Industrial Chemical Sales Div.	
West Virginia Pulp & Paper Co....	29
James, E. G., Co.....	24
Jamison Cold Storage Door Co.	19
Johns-Manville Corp.....	25
Kahn's, E. Sons Co.....	45
Kennett-Murray & Co.....	40
Kewanee Boiler Corp.....	43
Kierulff & Gravdal, S. A.....	37
Lancaster, Allwine & Rommel	43
Legg, A. C., Packing Co.....	30
Levi, Berth. & Co., Inc.....	37
Marlo Coil Co.....	20
Mayer, H. J., & Sons Co.....	36
McMurray, L. H.	40
Meyer, H. H., Packing Co.....	44
Mitts & Merrill.....	37
Morrell, John & Co.....	45
Niagara Blower Co.....	43
Oakite Products, Inc.....	33
Oppenheimer Casing Company	
First Cover	
Packers' Commission Co.....	22
Preservative Mfg. Co.....	7
Rath Packing Company.....	45
Schoenfeld, H. & Sons, Inc.....	43
Smith's Sons Co., John E. .Second Cover	
Specialty Mfrs. Sales Co.....	16
Stangard-Dickerson Corp., The.....	30
Strange, Wm. J. Co.....	38
Stedman's Fdry. & Machine Wks.....	36
Stevenson Cold Storage Door Co.	19
Superior Packing Co.....	46
Swift & Company.....	Fourth Cover
Sylvania Industrial Corp.....	15
United Cork Companies.....	27
Viking Pump Co.....	39
Vogt, F. G., and Sons Inc.	44
Weston Trucking & Forwarding Co.	45

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...43
Cover
...16
...30
...38
...36
...19
...46
Cover
...15
...27
...39
...44
o..45

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